



DER
FÖRTHOF
WEINGUT

2021 STEIN

Riesling

Appellation: Kremstal DAC
Location: Stein an der Donau
Soil types: In terraces: Loess, gneiss and granitic gneiss.
Yields: 65 hl/ha.
Alcohol content: 13%
Residual sugar: 2,9 g/l
Acidity: 7,4 g/l

Training and growing: Guyot double / Double Cane.
Between 20 to 45 year old vines.

Harvest: First picking of all our riesling vineyards by hand in crates.

Vinification: Whole clusters are slowly pressed, then racked to stainless steel tanks. After spontaneous fermentation with indigenous yeasts, the wine matures in stainless steel for 4 months until it is bottled without exceeding 50 mg/l of SO₂ added.

Serving temperature: between 6°C and 7°C

Appearance: Pale lemon and clear.

Nose: Lime, pineapple and citric notes with fresh peach and medium ripe pear notes.

Palate: Refreshing and mineral with citric and stone fruits and a pleasant finish.



3 KEYS TO BLISS

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