



DER
FÖRTHOF
WEINGUT

2021 WALCHUN

Grüner Veltliner

Appellation:	Wachau DAC
Location:	Mautern an der Donau
Soil types:	Loess, gravel and fine flooded sediments
Yields:	70hl/ha.
Alcohol content:	12,5%
Residual sugar:	1,6g/l
Acidity:	5,5g/l

Training and growing: Guyot double / Double Cane on 20 year old vines.

Harvest: Selective hand-picking

Vinification: Whole clusters are slowly pressed and then racked to stainless steel tanks. Fermentation started spontaneously with indigenous yeasts. After 25 days, fermentation is completed and the wine is matured in stainless steel vats for a few months until it is bottled without exceeding 50 mg/l of SO₂ added.

Serving temperature: between 6°C and 7°C

Appearance: Pale yellow and clear.

Nose: Delicate notes of gooseberry with white pepper and hints of lime.

Palate: Refreshing and mineral mouthfeel with a light presence.



3 KEYS TO BLISS

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