

2024 Kremstal^{DAC}
Grüner Veltliner



100% Handpicked

The grapes for this wine are grown in several vineyards of Furth, situated at the southern side of the Danube on foot of Göttweig mountain.

Soil

Loess (= calcerous loam-soil, aeolic sediments deposited in the last glacier-time) with layers of gravel-conglomerate of ancient Danube-terraces on some parts underneath.

Harvest und Vinification

Middle of October the grapes for this wine were hand-selected. After destemming, the berries were gently pressed and the must settled, temperature controlled, over night. Fermentation in temperature controlled stainless steel tanks. Bottled beginning of February.

Tasting Notes

Shiny yellow colour. In the nose lively aromas of ripe, juicy pears, yellow apples, hints of white pepper, which continue on the pallet and are carried by an elegant and well structured body. A gentle acidity accompanies the bunch of fruit to a very Veltliner-typical finish.

To serve with

Starters, cold cuts, fish, asparagus and other vegetable dishes, mushrooms, light meat, pasta, asian food, sheep or goat cheese.

Serving temperatures

8–9 °C

Best to drink

2025–2027

100% stainless steel

Alc: 12.0%vol | Acidity: 5.0‰ | Res.Sug.: 2.3 g/l

Nutritional Information	(per 100ml)
Energy	72 kcal / 303 kJ
Carbohydrates	1g
of which sugars	0.1g

Contains negligible amounts of:
fat, saturated fat, protein, and/or salt

Ingredients:

Grapes*, antioxidants: potassium bisulfite
Contains sulfites

*from organic farming / organically produced

<https://www.ungerwein.at>

Weingut Petra Unger | Lindengasse 22 | 3511 Furth-Palt | Tel. +43 676 848 622 822 | office@ungerwein.at



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