

2024 FURTH Riesling
 Kremstal DAC



Awards:
 91 points Falstaff Kremstal DAC Cup

100% stainless steel
 Alc: 12.5%vol | Acidity: 6.0‰ | Res. Sug.: 2.1 g/l

Nutritional Information	(per 100ml)
Energy	74 kcal / 311 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



100% Handpicked

First selection by hand from all Riesling-vineyards in Furth bei Göttweig, situated on the high ancient Danube-terrace on the southern bankside of the Danube river.

Soil

Glaciertime gravel-conglomerate covers the granite- und gneiss-foothills of the Bohemian Massive.

Harvest und Vinification

Beginning of October we selected the ripe grapes with 18,5° KMW by hand. After crushing and destemming and a short standing time for maceration, the berries were pressed carefully. Settling of the must for clearing for 12 hours was followed by a temperature-controlled fermentation in stainless steel. Bottled beginning of February.

Tasting Notes

Shiny yellow colour. In the nose lively aromas of fresh apricots and lemons. On the palate animating fruit, elegant, fresh and juicy.

To serve with

Any kind of seafood, braised or roasted fish, smoked salmon, marinated vegetables, pasta with fresh tomatoes, asian cuisine, curries, spicy food, starters, roasted chicken, fresh goatcheese

Serving temperatures

10°C

Best to drink

2025–2028