

2024 **FKREMSTAL** ^{DAC}
Q Grüner Veltliner



100% Handpicked

First selection by hand from all Veltliner-vineyards situated in Furth, on the southern side of the Danube, where the western Wachau Valley opens up to smooth hills and large terraces.

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 September we selected the fresh, juicy and ripe grapes with 18° KMW by hand. After crushing and destemming, the mash was pressed carefully, followed by settling over night, temperature controlled. Fermentation temperature-controlled at 16-17°C in stainless steel tanks. On the fine lees till middle of December. Filtered and bottled middle of January.

Tasting Notes

Shiny, bright yellow colour. Fresh and animating aromas of yellow apples and pears with hints of white pepper. Fresh, crisp and juicy, a perfect summer-wine!

To serve with

Starters, braised fish, sushi, salads, fresh cheese, light meat, vegetables, cold cuts.

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



OTW