

**Forstreiter Grüner Veltliner
Schiefer Kremstal DAC Reserve 2015**

Variety:	100% Grüner Veltliner
Region:	Kremstal, Niederösterreich on the southern bank of the Danube River
Vineyard:	Schiefer (Hollenburg's oldest vineyard, dating to 1364)
Soil:	10-20 cm loess over "Konglomerat" (primary rock, created during the Ice Age)
Climate:	Mild microclimate
Vintage:	By hand, End of October
Yield:	38 hl/ha
Grapes:	22° KMW, 100 Oechsle
Grape treatment:	Maceration of the skins
Fermentation:	Spontaneous, 19° C stainless steel tank
Aging:	3 weeks on fine lees
Malolactic:	No
Alcohol:	13,5%vol
Total acidity:	5,0 g/l
Residual sugars:	1,1g/l, dry
Serving- Temperature:	11° C

Tasting notes:

Elegant and juicy, with notes of tropical and stone fruits with finely balanced acidity, minerally yet creamy with a hint of spice and a long finish.