

# SALOMON



## *Franciscus*

**KREMSTAL DAC 2024**  
**GRÜNER VELTLINER, MESSWEIN**

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<b>ALCOHOL</b>	<b>12.5 %</b>
<b>RESIDUAL SUGAR</b>	<b>2.7 G/L</b>
<b>ACIDITY</b>	<b>5.5 G/L</b>
<b>AVAILABLE BOTTLE SIZES</b>	<b>0.75 L</b>

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### **SITE**

Salomon Undhof leases a large number of vineyards owned by the rectorate in Stein a.d. Donau and Krems. Traditionally these ecclesiastical properties are situated in the most beautiful southfacing slopes along the Danube.

### **VINIFICATION**

Harvested mid of September. The grapes were pressed shortly after maceration and were slowly fermented in stainless-steel tanks at a very low temperature. Bottling in mid-February 2025.

### **TASTING NOTES**

Bright green- yellow in colour. In the nose fresh, characterized by green apple, grapefruit and meadow herbs. Nuances of green apple and fine hints of lime on the palate create a finely composed mix of aromas. With a fresh taste in its long finish.

### **FOOD PAIRING**

Appetizers like fresh salads, cold starters like ham, bacon, sushi & sashimi, pasta, pizza, fried chicken, roasted chicken, Wiener Schnitzel;

### **SHELF LIFE**

This wine can be enjoyed young in the first five years.

### **SERVING TEMPERATURE**

8° – 12° C

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# UND HOF