

SALOMON



Franciscus

KREMSTAL DAC 2025
GRÜNER VELTLINER, MESSWEIN

ALCOHOL	11.5 %
RESIDUAL SUGAR	3,1 G/L
ACIDITY	5.8 G/L
AVAILABLE BOTTLE SIZES	0.75 L

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 2026.

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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UNDHOF