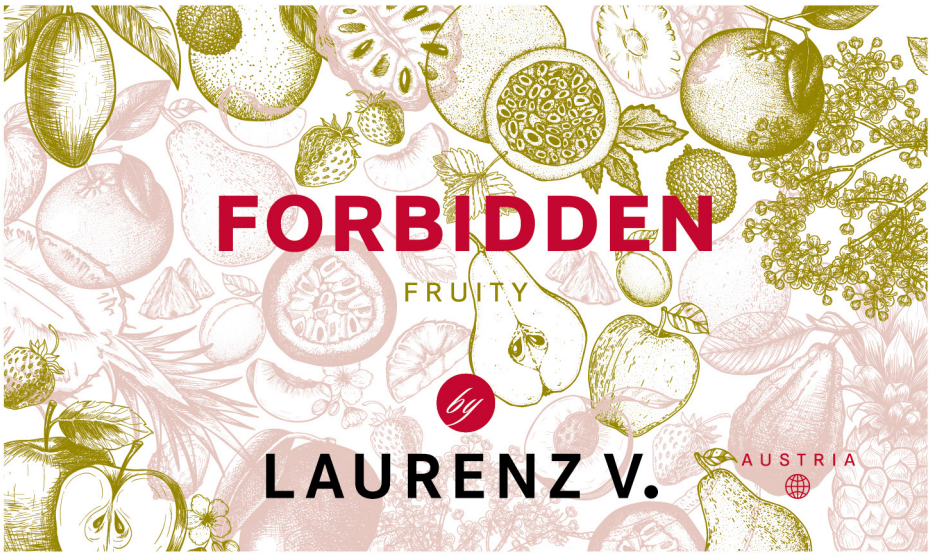

FORBIDDEN

THIS FRUITY WINE IS MADE FROM AUSTRIA'S SIGNATURE GRAPE VARIETY GRÜNER VELTLINER. IT HAS FRUIT COMPLEXITY AND IS BEAUTIFULLY BALANCED WITH FRESH, JUICY GRAPE CHARACTERS AND SUBTLE TROPICAL NOTES. WHY DO WE CALL IT FORBIDDEN? BECAUSE IT IS SINFULLY FRUITY AND FORBIDDEN GOOD – LIKE THE FORBIDDEN FRUIT IN THE GARDEN OF PARADISE.

DARE TO TASTE IT FOR YOURSELF AND PLEASE ENJOY RESPONSIBLY!

WWW.LAURENZFIVE.COM

91 Points falstaff TASTING 2026

Tasting Notes

An off-dry Grüner style rediscovered by LAURENZ V. after decades of a "mania of dry wines" in Austria. Its supple residual sweetness and moderate 11% vol alcohol make this Grüner delicious and drinkable. Edenic fruit, seductive, enticing, "forbidden".

FORBIDDEN is best enjoyed after work – think of it as your daily drinking pleasure! It's a harmonious match with exotic Oriental dishes and spicy curries.

Analysis

Alcohol:	11.0% vol
Acidity:	5.5 g/l
Residual Sugar:	12.0 g/l (off-dry)

EUROPEAN VEGETARIAN UNION V-LABEL.EU VEGAN

VINTAGE
2025

VARIETALS
100% Grüner Veltliner

APPELLATION
Niederösterreich

ALCOHOL
11.0% vol

FERMENTATION
Stainless steel