



Forstreiter  
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## Weingut Forstreiter

**“I make the wines for myself, I can only sell the wines that I like.”** This is the motto of the winemaker Meinhard Forstreiter from the Kremstal. In 2001, he and his wife Isabella took over the winery, on which not only he, but also his father, grandfather, and great-grandfather grew up. The winery in Hollenburg, the southeasternmost district of the **Austrian white wine metropolis of Krems**, has been family-owned since **1868**, with the history of the buildings extending even deeper into the past - parts of the cellar are even 300 years old.

### How we work in the winery

Of course, such a long tradition also shapes the present. The love of wine is part of the family DNA, so to speak, and that is why the winery, although it has grown from 13 to 55 hectares over the last few decades, is still run as a **family business** in close connection with nature.

Certified **"Sustainable Austria"** since 2019.

In addition to Meinhard and Isabella, son Daniel also works in the cellar and daughter Kerstin helps out the office. Meinhard can be found almost daily in the vineyards. No one else knows the soils and the vines as well as he does. He knows exactly what is important when it comes to top wines: Quality grows in the vineyards! Thinning, hard work in the vineyard and near-natural cultivation are the recipes for top wines, whose potential must be preserved in the cellar through gentle treatment and as little intervention as possible.

Of course, the highest possible quality is also in the cellar of the Forstreiter winery in the priority. In 2016, it was modernised and equipped with the most advanced cellar technology. The grapes, which come from sustainable viticulture, are gently pressed after an extremely selective grape takeover and fermented with temperature-control. Depending on the type of wine, the wines are aged differently, but almost exclusively dry - with maturation on the fine yeast, in large wooden barrels, in barrique barrels or in steel tanks.

### Wines and Locations

The wines of the Forstreiter winery are characterized by liveliness, juiciness and complexity. The trademark of the winery are the first-class **Grüner Veltliner**, which range from crunchy-herb-fresh to creamy and burgundy with pronounced flavour intensity.

In addition, those wines are accompanied by elegant **Rieslings**, a fine **Sauvignon Blanc**, the particularly drink-enhancing **Gelber Muskateller**, as well as velvety red wines from **Zweigelt** and

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**St. Laurent**, which are successfully sold all over the world.

The vineyards are located around Hollenburg, close or directly on the Danube at an altitude of 150 to 350 meters.

The landscape here is characterized by soil diversity. In addition to various loess layers on weathered soils, there is the unique "**Hollenburg conglomerate**", a particularly calcareous soil originating from the Ice Age, which produces fresh, spicy wines with a lot of minerality even in hot years. The top locations include the **Kremser Kogl** (south-east facing terrace with a loess layer up to ten meters high on conglomerate), the **vineyard Schiefer** (conglomerate and weathered primary rock), the **vineyard Hollenburger Kreuzberg** (an old vine plant on weathering rock, loess and conglomerate) as well as the **vineyard Tabor**, which with its almost ancient Grüner Veltliner vines, which are not grafted, e.g. stand on their own roots, are unique in Austria.

### **Clients near and far**

With its wines, especially the Grüner Veltliner, the Forstreiter winery has made a name for itself far beyond the borders of Austria. Almost 60 percent of the wines are exported to 17 different countries. Numerous awards from leading wine journals (such as Falstaff, Vinaria, Wine Enthusiast or Wine Spectator, who ranked the 2018 GV Riede Kremser Kogl in its Top 100 list) and top places in competitions (such as the SALON Austria Wine or the Cathay Pacific Hong Kong International Wine & Spirit Competition) confirm that the high standards that Meinhard Forstreiter places on his wines are also rewarded by the expert audiences. "The fruit of my wines is very well received; wine must be fun and enjoyable. It doesn't always have to be expensive for that", says the winemaker. The wines are appreciated not only by professionals, but also by private customers and the gastronomy, with the personal contact with the customers being of utmost importance. This is one of the reasons why the winery opened its new wine pavilion in spring 2020, where all wines can be purchased at Cellar – Door prices and, of course, tasted beforehand.



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