



Forstreiter

Zweigelt Exclusiv 2017



Am Located on the right bank of the river Danube, is **Hollenburg**, the southernmost district of Krems, also called **Austria's white wine capital**. Our winery is situated within this historical region of the **Kremstal**, where viticulture was practiced evidently **400 years A.D. by the Romans**. The love for wine is deeply rooted in our family for far over a century, and since 1868 the winery is family – owned.

Quality grows outside in the vineyards, where the soils are dominated by **loess** and supplemented by **conglomerate** and **gravel**. The warm **Pannonian climate** form the east meets the Continental influenced climate of the higher situated Waldviertel. This results in extreme temperature differences between day and night, which has intense positive effect on the formation of flavour. Foundation for producing great wine is **sustainable treatment** of soil and vineyards. To maintain the nature given quality, we only work with gentle treatments and few interventions in the cellar. **"I make the wines for myself, I can only sell the wines that I like."**

Origin:	Lower Austria
Location:	The grapes originate from our vineyards of our vineyards, which belong to the best vineyards of Hollenburg.
Analysis:	Alcohol: 14,0% vol Residual sugar: 1,9 g/l Acidity: 5,1 g/l
Closure:	Screw Cap
Soil:	loess on conglomerate
Vinification:	about 10 days of mash standing, 18 months ripening in 50% steel, 30% big barrels and 20% old barrique barrel
Characteristic:	Cherries and sour cherries in the fragrance, behind it a fine veil of spices. On the palate juicy and drink-animating, charming sour cherry fruit, appealing acidity, delicate toasted notes,
Recommendation:	Very suitable for red meat and to BBQ when lightly cooled. Beautiful.
Ideal drinking point:	2018 bis 2035
Drink temperature:	14°C

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