



Forstreiter

2017 Forstreiter Brut



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** from 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.”**

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| Origin: | Hollenburg/Lower Austria |
| Location: | Lusthausberg |
| Variety: | 100% Chardonnay |
| Yeast Contact: | more than 2 years |
| Riddling: | by hand |
| Dosage: | 4 g |
| Method: | Traditional bottle fermentation |
| Analysis: | |

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| Alcohol: | 12,5% |
| Residual Sugar: | 4,0 g/l |
| Acidity: | 7,0 g/l |

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| Closure: | Cork |
| Soil: | Loess auf Conglomerate |
| Vinification: | Selective grapes, fully matured grape material, temperature controlled fermentation in large wooden barrels, second fermentation traditionally in the bottle, 2 years of yeast contact, hand shaken |
| Characteristics: | Animating, champagny nose, fine, citrus and pear, fine-legged, delicate mousseux, elegant acidity, light-footed, drink-animating, full-bodied. |
| Recommendation: | A sparkling wine for many occasions. From aperitif to to a dignified candle light dinner. |
| Ideal drinking point: | 2018 bis 2028 |
| Drink temperature: | 8-10°C |

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Dieses Produkt wurde unter Einhaltung der Verordnungen (EG) 1935 / 2004 sowie 10/2011 hergestellt.

