



Forstreiter

Chardonnay Reserve 2021



Our family's love of wine has been in our blood for more than a century: since 1868, the winery has been in our possession. We are located in the old wine-growing community of Hollenburg, a district of Krems/Danube, which belongs to the Kremstal wine region. Quality grows in the vineyards. Optimal care of the soils and the vineyards is a basic requirement to produce great wines. By gentle treatment and a few interventions in the cellar, it is important to preserve the quality given by nature.

"I make the wines for myself. Only the wines I like can I sell. "

Origin:

Location: The grapes come from our own vineyards in Hollenburg

Soil: lime-rich loess

Climate: Hot days due to the foothills of the Pannonian region – at night strong cooling due to the Danube stream and northwesterly wind coming from the Waldviertel.

The special microclimate and terroir produces extremely fruity and spicy

Characteristics: Fully ripe, complex Chardonnay with strong wood. Fine vanilla tones, exotic spice

Vinification: ca. 9 months in Barrique

Alcohol: 13,00 % vol Residual

Sugar: 2,90 g/l –dry

Acidity: 6,90 g/l

Ideal drinking point: 9-12°C

EAN Bottle: 9120010692 53 6

EAN Case: 9120010692 54 3

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