



Weingut Forstreiter

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

How work is done at the winery

Such a long tradition naturally 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 past 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. 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 for top wines: quality grows in the vineyards! Thinning out, 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 a priority in the cellar of the winery Forstreiter. In 2016, this was modernized and equipped with the most advanced cellar technology. The grapes, which come from sustainable cultivation, are gently pressed after an extremely selective grape pickup and fermented under temperature control. Depending on the type of wine, the wines are aged differently, but almost exclusively dry - with aging on the fine lees, in large wooden barrels, in barrique barrels or in steel tanks.

Weingut Forstreiter GmbH

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Wines and sites

The wines of the Forstreiter winery are characterized by liveliness, juiciness and complexity. The winery's hallmark is its first-class **Grüner Veltliner**, which ranges from crisp, herbaceous and fresh to creamy and Burgundian with pronounced flavor intensity. These are joined by elegant **Rieslings**, a fine **Sauvignon Blanc**, the particularly drinkable **Gelber Muskateller**, and velvety red wines made from **Zweigelt** and **St. Laurent**, which are successfully sold all over the world.

The vineyards are located around Hollenburg, near or directly on the Danube at an altitude of 150 to 350 meters above sea level. The landscape here is characterized by soil diversity. In addition to loess layers of varying heights on weathered soils, there is the unique "**Hollenburger Conglomerat**", a particularly chalky soil originating from the Ice Age, which produces fresh, spicy wines with a lot of minerality even in hot years. The top vineyards include **Kremser Kogl** (southeast-facing terraced site with a layer of loess up to ten meters high on conglomerate), **Ried Schiefer** (conglomerate and weathered primary rock), Riede **Hollenburger Kreuzberg** (an old vineyard on weathered rock, loess and conglomerate) and **Ried Tabor**, which is unique in Austria with its ancient Grüner Veltliner vines, which are ungrafted, i.e. standing on their own roots.

Near and far customers

With its wines, above all 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 or Wine Enthusiast) and top places in competitions (such as the SALON Österreich Wein and many more) confirm that the high standards that Meinhard Forstreiter sets for his wines are also honored by the professional public.

"The fruit of my wines is very well received, wine must be fun and give pleasure. It doesn't always have to be expensive for that," says the winemaker. However, the wines are appreciated not only by professionals, but also by private customers and the catering trade, and great importance is attached to personal contact with customers. Not least for this reason, the winery has 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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