



Forstreiter



# Grüner Veltliner Maische 2021



A real Forstreiter! And yet so different from the other wines of our winery. The reason for this is that Daniel Forstreiter, son of Meinhard and Isabella and thus the fifth generation of our family business, has produced his own wine for the first time. With the same uncompromising pursuit of quality as with all other Forstreiter wines, but with a slightly different approach. Building on the knowledge of the winery, but exploring new boundaries, experimentally, building a bridge from tradition to modernity with youthful vigour. Daniel has completed internships with renowned winemakers in Austria and Europe and has been in charge of cellar work at the winery since 2017 with his father Meinhard.

His personal favourite wine: Powerful, creamy white wines, with a lot of elegance, whose weight does not overwhelm the palate.

Of course, only Grüner Veltliner could be used as a grape material for the first own wine. The flagship variety of our own winery. On one of the last harvest days in October 2019, the optimally matured grapes were harvested in a lime-rich vineyard on the northern bank of the Danube in the Kremstal.

Daniel broke new ground in the wine cellar. He let the must ferment with about 10% whole berries and rest with berry contact for another 21 days. The wine matured for nine months in a 500-litre wooden barrel, of which he was on the fine yeast for 4 months.

The result: Daniels Grüner Veltliner Maische is an extraordinary representative of the variety. A dense, velvety Veltliner with beautifully integrated wooden notes. A complex white wine whose voluminous body retains its elegance and enchants with finesse and a thousand facets.

- Alcohol:** 13,5% vol
- Residual sugar:** 4,8 g/l
- Acidity:** 6,5 g/l
- Closure:** Screw cap
- Ideal Maturity:** 2023 bis 20333
- Drinking temperature:** 10-12°C

EAN Bottle: 9120010692 499  
EAN Case: 9120010692 505



SUSTAINABLE  
AUSTRIA

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