



Forstreiter

Lust 2023



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.”

Origin:	Lower Austria
Location:	Lusthausberg
Varieties:	Grüner Veltliner, Müller-Thurgau, Riesling, Gelber Muskateller, Chardonnay, Sämpling
Analysis:	Alcohol: 12,0% vol Residual Sugar: 1,90 g/l Acidity: 5,80 g/l
Closure:	Screw Cap
Soil:	Loess on Conglomerate
Vinification:	This special, fruit-intensive aroma was created by the mixing ratio of these wine varieties.
Characteristics:	Animating, fresh and fruity, fine citrus and Pear, light-footed, drink-animating.
Recommendation:	A wine for social hours, aperitif!
Ideal drinking point:	2023 bis 2026
Drink temperature:	8-10°C

EAN Bottle: 9120010693 77 9
EAN Case: 9120010693 78 6

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



SUSTAINABLE
AUSTRIA

