

KREMSTAL
NIEDERÖSTERREICH
FORSTREITER
KREMS-HOLLENBURG


OVERVIEW | The Forstreiter family has been making wine since 1868, but it is the current owner and winemaker, Meinhard Forstreiter, who has brought the vineyard to a new level of quality and reputation. The vineyard is situated in Krems-Hollenburg in the Kremstal, along the right bank of the Danube River, across from the Wachau. There has been wine production in and around Hollenburg since the Roman Empire.

VINEYARD AREA: 25 hectares

ANNUAL PRODUCTION: 10,000 cases

SOIL TYPES: sand, clay, and loess

GRAPE VARIETIES: grüner veltliner

The single vineyards, Kogl, Tabor and Schiefer, produce the most outstanding and unique Grüners and Rieslings. Cru Tabor, with 150 year old grapevines, is the home of the Austria's oldest vines. Cru Schiefer is the oldest vineyard of Hollenburg, dating back to 1364.

Most of the wine grows close to the Danube on south or east facing terraces on conglomerate (a rock-like formation), with different layers of loess, clay and sandy soil. This "Hollenburger Konglomerat," was formed during the Ice Age, when gravel from the banks of the Danube was pressed together under enormous force. The unique soil formations and microclimate of this area produce exceptional fruity, spicy and peppery wines with lots of minerals.

Specializing in Grüner Veltliner, the German press has dubbed Forstreiter, "The Grüner Veltliner Pope." Additionally, he grows outstanding Rieslings, Muskateller, Chardonnay, Pinot Blanc, Rulaender and Rivaner. His remarkable red varietals include St. Laurent, Zweigelt, Blauburger, and he is the only winemaker in Austria growing Zinfandel.

VINEYARD/CELLAR PRACTICES | The vinification methods utilize the most advanced modern technology, using predominantly environmentally sound, sustainable methods. The grapes are pressed carefully by the whole cluster pressing method, and are then fermented under temperature-controlled and strictly sanitary conditions. This effort produces fruit-driven and elegant wines, clearly expressive of their variety. Meinhard Forstreiter produces dry wines almost exclusively, except on the occasion of very special vintages, when he also vinifies noble sweet dessert wines.

WINES |

Grüner Veltliner Kogl - Loess soils over Konglomerat (primary rock, created during the Ice Age). Whole cluster pressed. Juicy with elderberry, fruit and white pepper notes, fresh and straight forward

Grüner Veltliner Schiefer - Hollenburg's oldest vineyard, dating to 1364, composed of 10-20 cm loess over Konglomerat (primary rock, created during the Ice Age). Maceration of the skins and 3 weeks on fine lees with no malolactic. Expressive primary minerals, tea and spicy tobacco notes, citrus and tropical fruits, powerful, peppery, long finish.

Grüner Veltliner Tabor - The oldest vines in Austria... 150 year old. 5-7 meters of sand, then konglomerat (*as Phylloxera cannot survive more than 70cm / 2.29 ft. deep in the ground, they could not destroy the main roots). Maceration of skins for a few hours, spontaneous yeast fermentation, and 5 weeks on fine lees. Yellow apples, peppery spice, discrete grapefruit notes in the nose, full of fruit and minerals on the palate, powerful body, lively acidity, balanced, good aging potential


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