



Forstreiter

## Chardonnay Reserve 2022



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: 13,50 % vol Residual

Sugar: 2,00 g/l –dry

Acidity: 5,20 g/l

Ideal drinking point: 9-12°C

EAN Bottle: 9120010693 23 6

EAN Case: 9120010693 24 3

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