2017 Forstreiter Brut

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** form 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:	Hollenburg/Lower Austria
Location:	Lusthausberg
Variety:	100% Chardonnay
Yeast Contact:	more than 2 years
Riddling:	by hand
Dosage:	4 g
Method:	Traditional bottle fermentation
Analysis:	
	Alcohol: 12,5%
	Residual Sugar: 4,0 g/l
	Acidity: 7,0 g/l
Closure:	Cork
Soil:	Loess auf Conglomerate
Vinification:	Selective grapes, fully matured grape material, temperature controlled fermentation in large wooden barrels, second fermentation traditionally in the bottle, 2 years of yeast contact, hand shaken
Characteristics:	Animating, champagney nose, fine, citrus and pear, fine-legged, delicate mousseux, elegant acidity, light-footed, drink-animating, full-bodied.
Recommendation:	A sparkling wine for many occasions. From aperitif to to a dignified candle light dinner.
Ideal drinking point:	2018 bis 2028
Drink temperature:	8-10°C
EAN Flasche:	9120010691409
EAN Karton:	9120010691419

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