



Press & Awards

Wine Spectator May 31, 2008

Grüner Veltliner Tabor 2006 (Score 94 Highly Recommended)

A muscular Grüner, with rich, concentrated quince, peach, ruby grapefruit, guava and mango flavors. There's plenty of structure to back it up, with a mouthwatering finish of smoke and spice. Should cellar beautifully. Best from 2010 through 2017. 250 cases made. KM

Grüner Veltliner Schiefer (score 92)

Full-bodied, creamy and spicy, with ripe, rich flavors of peach, pear, apricots and grapefruit. There's plenty of acidity to back it up, with a long finish of white raspberry and custard. Drink now through 2015, 1250 cases made-KM

WineSpectator June 15th, 2008

Forstreiter, Riesling Donau 2007 (Score 90)

Racy and structure, with well-focused green apple, Asian pear and citrus flavors. Shows pretty floral notes on the crunchy, mineral-finish. Drink now through 2014. Tasted twice, with consistent notes. 833 cases made.-KM

Wine & Spirits June 2008

Forstreiter, Gruener Veltliner Kogl 2006

TOP AUSTRIAN VALUE BRAND 2006

Wine & Spirits (April 2008)

Gruener Veltliner Schiefer 2006 (90 points)

Nervy, taut notes of apple, guava and lime are driven by underlying grapefruitlike acidity. Its harmonious and inviting, held in a firm structural grip.

Best Buys:

Gruener Veltliner Kremser Kogl 2006 (89 points)

Typical of the Kogl, this is delicate and high-toned, emphasizing flowery aromas of orange citrus and grapefruit pith, with a pleasant stoniness underneath.

Gruener Veltliner Grande Reserve 2006 (89 points)

Rich, nutty and broad, this is full of peach, melon, honey and almond aromas. Its acidity is as high as its ripeness, creating a bold tension and balance.

Donau Riesling 2006 (88 points)

With zesty notes of grapefruit and green plum and a hint of sweet herbs, this cleanly focused wine is vibrant and refreshing.

Landessieger 2006 Winner, "Best Gruener Veltliner of Niederoesterreich, Austria"

2006 Gruener Veltliner Kogl

Wine & Spirits (April 2007)

2005 Kremstal Schiefer Gruener Veltliner (93 Points)

Big and broad, this resonates in baritone depth, showing a complex interplay of citrus peel, honeycomb, apricot pit and snap pea flavors. It's elegant despite its weight, held tightly in place by its firm structure.

2005 Kremstal Tabor Gruener Veltliner (91 Points)

Made from veltliner vines more than 100 years old, this is rich and concentrated, yet its depth translates more as intensity than sheer weight. Though it shows substantial alcohol, it maintains a clarity that elevates and supports the flavors while allowing them to saturate the palate in velvety texture.

2005 Kremstal Donau Riesling (89)

A bold wine, this balances warm, full flavors of apple, honey and nectarine with fresh acidity. It's a good accompaniment to white meats.

Wine & Spirits “Value Wines of the Year”, Top Austrian Value Brand,

June 2006

What: From floral, stony riesling to powerful, old-vine gruener veltliner, Forstreiter's wines deliver great bang for the buck.

Standout: The flowery, citrusy **Donau Riesling 2004** is fresh and vibrant, representing excellent value.

Where: The town of Hollenburg in Austria's Kremstal

When: Forstreiter's racy rieslings will complement all styles of seafood, while the opulent gruener veltliners can handle rabbit, poultry or veal.