

Portraits of Speidel customers

» **Winery Forsthof, Steinheim / Kleinbottwar**





» Honest wines

Winery Forsthof, Steinheim/Kleinbottwar

The wine estate Forsthof has existed since 1758. While initially manufacturing various products, the enterprise has evolved into a pure wine-growing estate in the past 30 to 40 years. The company's 11 hectares of vineyards are in the competent hands of wine grower Andreas Roth and the entire Roth family.

Roth follows his own path and is continuously preparing the enterprise for future challenges. In 2003 the sales rooms and taprooms were modernized and a new winery was built. The cellar for wood barrels was modernized in 2006. "We always try to expand and remodel ourselves", Roth describes his investments.

Since 2012 the wines of the estate have been certified under the strict "Naturland-Bio" guidelines. For Roth, "Bio" is not only a seal. The wine maker lives the responsibility contained in these guidelines. "For us, organic farming means more work on the vineyard", he explains. "We do not want to maximise

quantity, but quality." A quality that needs to be preserved and cultivated in the cellar, and in order to to that, high quality storage products are a basic requirement.

The estate includes a modern sales room and a wine tasting room, the tavern as well as a barn. Also bigger events can be organised in the idyllic location. The Forsthof produces between 70,000 and 75,000 litres wine annually.

In recent years the estate has been growing steadily, despite of some constant challenges posed by the grapes in the past years. "We had to use all our sophistication and know-how to get the best out of the grapes", Roth describes the effort put into the recent vintages.

The Forsthof's main grape varieties are Riesling, Pinot Noir and Trollinger, but also Merlot has been grown for a long time. In addition, the fungus-resistant varieties Cabernet and Muscaris are important to Roth.



Organic wine growing for highest quality standards: Wine maker Andreas Roth

The winemaker describes his own wines as “honest”. Since Roth does not want “commonplace and impersonal wines”, he aims to preserve the individual character of each single variety and “elaborate” the structures of the grapes.

Roth’s goal is to preserve the Forsthof as it is. “The size of our enterprise allows a well-balanced alternation of tasks. If we were bigger, we would have to deal with more administration.” For Roth, the preservation of the high quality of his wines is more important than sales figures.

Roth is one of Speidel’s longtime customers. For years he has been sharing his expert knowledge and his everyday experiences with Speidel’s tank designers, a contribution Speidel both appreciates and benefits from. Roth also agreed to test some of Speidel’s prototypes. “Every winemaker has his own requirements and looks for other things in a tank and of course it is difficult to please everybody.

Speidel, however, is very good at that”, Roth acknowledges Speidel’s commitment.

Altogether, the Forsthof has 54 Speidel tanks of all sizes available. “The first Speidel tank we ever bought is still in use. Its price-performance ratio convinced us. Since then we have only purchased at Speidel’s”, Roth explains.

He particularly appreciates the handling of the tanks, their stability and the fact that they are easy to clean. “I’ve never had to use brine on a Speidel tank. We also have tanks from other manufacturers and we always have to deal with tartar deposits at their weld seams, a problem that we’ve never had with Speidel tanks. They are so incredibly easy to clean. All it needs is water and pressure.”





TANKS MADE WITH PASSION

Speidel Tank- und Behälterbau GmbH
Krummenstraße 2
72131 Ofterdingen
Telephone +49(0)7473 9462-0
Fax +49(0)7473 9462-99
verkauf@speidel-behaelter.de

www.speidel-behaelter.de