

CHARDONNAY EISWEIN 2011

Wine-Description:

Intense tropical fruit aromas and a lively acidity make it an exceptional sweet wine with great potential. This wine impresses with complexity and very good balance with elegant, delineated acid structure.

On the variety and origins of this wine:

The vineyard, nestled among the hills surrounding Vienna, offers the Chardonnay precisely these optimal conditions on the steep slopes of the Leopoldsberg. The grapes for this Icewine were handpicked in Vienna at -13°C.

Wine Estate of Klosterneuburg Monastery:

Since its foundation in 1114 Klosterneuburg monastery has been growing wine and therefore is the oldest wine estate of Austria. With 108 Hectares of vineyards it is one of the country's largest and most renowned estates. The vineyards are situated in selected top locations in Klosterneuburg, Vienna, Gumpoldskirchen and Tattendorf.

Since the year 2009 it is the first carbon neutral wine estate in Europe.



COLLECTION	TERROIR	WINE DETAILS	VINIFICATION
<p>What makes our single-vineyard wines stand out is the particular choice of hand-picked grapes. The wine is made from grapes grown in individual vineyards with a long tradition, and the Klosterneuburg Monastery Wine Estate has been cultivating some of the individual sites for centuries. A highly selective and targeted harvest ensures the ripest of grapes, while the process of ageing the wines – done partly in small wooden casks – guarantees that they can be stored for several years while maintaining their high quality.</p>	<p>Winegrowing Region: Kahlenbergdorf, Vienna</p> <p>Soil Type: Weathered limestone soil with a top layer of loess and clay</p> <p>Slope Face: South</p> <p>Sea Level: 190–220 meters</p>	<p>Alcohol: 9.5% vol.</p> <p>Residual Sugar: 263.2 g/l</p> <p>Acidity: 8.3 g/l</p> <p>Serving Temperature: 11–12 °C</p> <p>Peak Drinking/Maturation Potential: Wonderfully drinkable even when young, but also makes an excellent mature wine.</p> <p>Food Pairing: Sweed dishes, goose liver pâté, roquefort</p>	<p>Harvest Date: February 2nd, 2012</p> <p>Skin Contact: 8 hours</p> <p>Bottling Date: September 2012</p>