



STIFT
KLOSTER
NEUBURG

ESCORIAL 2011

Wine-description:

Deep ruby red, with a hint of blackcurrant, cinnamon and fine vanilla, soft on the palate with fresh nuances of red berries, and unmistakable coffee notes in the lingering aftertaste. Escorial is an impressive wine in every respect. A wonderful Cuvée with great potential.

On the variety and origins of this wine:

The Stiftsbreite single-vineyard in Lower Austria's Thermenregion provides the ideal terroir for the four varieties married in the „Escorial“: St. Laurent, Zweigelt, Cabernet Sauvignon and Merlot. These varieties mature in the warm and fertile soils of the Tattendorf vineyards to produce grapes of the highest quality.

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
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.	Winegrowing Region: Tattendorf, Thermenregion, Lower Austria Single Vineyard: Stiftsbreite Soil Type: Alluvial gravel soil with brown earth Elevation: 220 meters	Alcohol: 13.5% vol. Residual Sugar: 2.8 g/l Acidity: 5 g/l Serving Temperature: 16 °C Peak Drinking/Maturation Potential: Wonderfully drinkable even when young, but also ideal for storage (5–8 years). Food Pairing: Well-spiced dark meat, venison and wild boar.	Harvest Date: October 2011 Skin Contact: 4 weeks Ageing: 18 months in small and large wooden casks Bottling Date: May 2013