

GRÜNER VELTLINER HENGSBERG 2011

Wine-Description:

The Grüner Veltliner shows a full variety of the flavours and intense notes of this unique terrior. Due to rich flavours and white pepper and hints of tobacco the enjoyment of this pleasant wine is a singular experience.

On the variety and origins of this wine:

Grüner Veltliner is the most important grape variety in Austria, accounting for 36% of the overall area under cultivation. The Hengsberg single-vineyard provides perfect ripening conditions for the Veltliner. Optimum sunlight and soil conditions allow the quality maturation of the medium-sized, round, green-to-yellow grapes.

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

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.

TERROIR

Winegrowing Region:
Klosterneuburg, Lower Austria

Single-Vineyard:
Hengsberg

Soil Type:
Weathered sandstone soil with a top layer of loess

Slope Face:
Southeast

Elevation:
190–220 meters

WINE DETAILS

Alcohol:
13.5% vol.

Residual Sugar:
2.9 g/l

Acidity:
5.9 g/l

Serving Temperature:
8–10 °C

Peak Drinking/Maturation Potential: Wonderfully drinkable even when young, but also ideal for longer periods of storage (5–6 years).

Food Pairing:
Fish, boiled beef, hard cheese and deep-fried dishes.

VINIFICATION

Harvest Date:
October 2011

Skin Contact:
4 hours

Ageing:
Stainless steel tank

Bottling Date:
April 2012