



STIFT
KLOSTER
NEUBURG

KLOSTERSEKT BRUT

Wine-description:

This sparkling classic is characterized by clear, fresh and fruity aromas of apples and lime on the nose. Due to a yeast contact of at least 9 months the KLOSTERSEKT displays an harmonious aroma expression on the palate. With its elegant mousseux the KLOSTERSEKT can be enjoyed as an Aperitif or accompanies starters or desserts excellently. Tip: Try it with our estate grown Golden Delicious cloudy apple juice!

On the variety and origins of this wine:

The classic KLOSTERSEKT is a blend of 60% Welschriesling (Italian Riesling) and 40% Grüner Veltliner. The ripe grapes are harvested earlier to ensure an aromatic and fresh taste.

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.



RANGE	TERROIR	WINE DETAILS	VINIFICATION
For many decades KLOSTERSEKT has been a leading brand of classic Austrian sparkling wine. It is very popular both in on-trade and in off-trade.	Winegrowing Region: Lower Austria	Alcohol: 12% vol. Residual Sugar: 10 g/l Acidity: 6.5 g/l Serving temperature: 6–8 °C Ageing Potential: This sparkling wine is best enjoyed young.	First fermentation: Stainless steel tank Second fermentation: Méthode Charmat