

# **POESIE 2011**

#### Wine-description:

This blend of Zweigelt and St. Laurent tastes particularly mild and smooth. The wild berry notes on the palate are well framed by a delicate sweetness.

## On the variety and origins of this wine:

This blend is made out of Austria`s classic red wine varieties Zweigelt and St. Laurent. Those varieties grow in the gravely alluvial soil of Tattendorf, Thermenregion in one of Austria`s best red wine areas.

## 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

The wines bearing the Stift Klosterneuburg crest are the mainstay of our range of wines. Our Stiftsweine (Monastery wines) are youthful, fruity and characteristic of their varieties. They elegantly reflect the typicity of the relevant winegrowing region. The grapes used to make them come from various vineyards, but always from one winegrowing location. The Stiftswein collection represents Austrian winemaking tradition in its most enjoyably drinkable form.

# TERROIR

Winegrowing Region:

Lower Austria

Soil Type:

Alluvial gravel soil with brown earth

Elevation:

220 meters

# WINE DETAILS

Alcohol:

13% vol.

Residual Sugar:

14.6 g/l

Acidity:

4.5 g/l

Serving Temperature:

13-14 °C

Peak Drinking/Maturation Potential: The wines of the

Stiftswein collection are best enjoyed young.

Food Pairing:

Cooked beef and pasta dishes.

# VINIFICATION

Harvest Date:

October 2011

Skin Contact:

2 weeks

Ageing:

8 months in large wooden

casks

Bottling Date:

March 2013