



STIFT
KLOSTER
NEUBURG

WEISSBURGUNDER JUNGHERN 2011

Wine-Description:

This Weißburgunder (Pinot blanc) is characterised by expressive flavours of ripe apples and hints of pineapple and dry fruit. Elegant extract sweetness, notes of biscuits and juicy body is presented on the palate. This wine impresses with complexity and very good balance with elegant, delineated acid structure.

On the variety and origins of this wine:

The Weißburgunder found its way to Austria from its original growing areas in the French regions of Champagne and Burgundy. The variety particularly prefers warm areas and deep, fertile soil. The Jungherrn vineyard, nestled among the hills surrounding Vienna, offers the Weißburgunder precisely these optimal conditions on the steep slopes of the Leopoldsberg.

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: Kahlenberggerdorf, Vienna Single-Vineyard: Jungherrn Soil Type: Weathered limestone soil with a top layer of loess and clay Slope Face: Southeast Sea Level: 190–220 meters	Alcohol: 13.5% vol. Residual Sugar: 6.5 g/l Acidity: 6.3 g/l Serving Temperature: 9–10 °C Peak Drinking/Maturation Potential: Wonderfully drinkable even when young, but also makes an excellent mature wine. Food Pairing: Smoked fish, baked and deep-fried veal.	Harvest Date: October 2011 Skin Contact: 2 hours Ageing: Stainless steel tank Bottling Date: April 2012