



STIFT  
KLOSTER  
NEUBURG

# WIENER GEMISCHTER SATZ 2012

## Wine-description:

This „Gemischter Satz“, mixed set stems from the Nußberg, the most famous vineyard in Vienna. It unifies the typical Viennese grape varieties Grüner Veltliner, Riesling, Welschriesling and Weissburgunder (Pinot blanc). This wine presents itself youthful and fresh. Because of its multi-layered bouquet of green Apple, flower flavour and notes of stone-fruit together with lively acidity it offers uncomplicated pleasure.

## On the variety and origins of this wine:

Vienna is the only capital in the world with its own viticulture within the city. The Klosterneuburg Monastery Wine Estate owns vineyards of legendary reputation in the nearby capital city, such as those on Vienna's Nußberg.

## 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 wine-growing region. The grapes used to make them come from various vineyards, but always from one wine-growing location. The Stiftswein collection represents Austrian wine-making tradition in its most enjoyably drinkable form.

## TERROIR

### Winegrowing Region:

Vienna

### Soil Type:

Weathered limestone soil with a top layer of loess and clay

### Slope Face:

Southeast

### Elevation:

240–320 meters

## WINE DETAILS

### Alcohol:

12% vol.

### Residual Sugar:

4.5 g/l

### Acidity:

6.2 g/l

### Serving Temperature:

7–8 °C

**Peak Drinking/Maturation Potential:** The wines of the Stiftswein collection are best enjoyed young.

### Food Pairing:

Cream cheese spreads and traditional Austrian cold-cut suppers (Brettljausen).

## VINIFICATION

### Harvest Date:

September 2012

### Ageing:

Stainless steel tank

### Bottling Date:

February 2013