



STIFT
KLOSTER
NEUBURG

BLAUFRÄNKISCH 2012

Wine-description:

The Blaufränkisch from the Klosterneuburg Monastery Wine Estate is a particularly juicy wine which stands out by virtue of its finely fruity acidity and clearness. Deep ruby-red, fine black-berry and plum fragrances, good length.

On the variety and origins of this wine:

Alongside Zweigelt and St. Laurent, Blaufränkisch is yet another classic Austrian red wine grape variety. The alluvial, gravelly soil at the Monastery's vineyards in Tattendorf – which has one of the best reputations among Austria's red wine growing communities – offers perfect conditions for this variety. At 55 hectares, Tattendorf is also home to the Klosterneuburg Monastery Wine Estate's largest vineyards.

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
<p>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.</p>	<p>Winegrowing Region: Tattendorf, Thermenregion, Lower Austria</p> <p>Soil Type: Alluvial gravel soil with brown earth</p> <p>Elevation: 220 meters</p>	<p>Alcohol: 13% vol.</p> <p>Residual Sugar: 1.3 g/l</p> <p>Acidity: 5.2 g/l</p> <p>Serving Temperature: 13–14 °C</p> <p>Peak Drinking/Maturation Potential: The wines of the Stiftswein collection are best enjoyed young.</p> <p>Food Pairing: Poultry and roasted meat.</p>	<p>Harvest Date: October 2012</p> <p>Skin Contact: 3 weeks</p> <p>Ageing: 8 months in large wooden casks</p> <p>Bottling Date: Mai 2013</p>