



STIFT
KLOSTER
NEUBURG

ST. LAURENT 2013

Wine-description:

At Austria's largest red wine vineyard in Tattendorf, the Klosterneuburg Monastery Wine Estate St. Laurent benefits from exposure to powerful sunlight and ideal soil conditions. Coloured deep ruby red and with an aroma subtly reminiscent of fully ripened sour cherries and cherries, it presents itself to the palate as consummately homogenous, fruity and juicy.

On the variety and origins of this wine:

The St. Laurent variety, which comes from France and belongs to the Burgundy family, requires a warm and none-too-moist growing environment, since it is particularly vulnerable to frost. The early-ripening St. Laurent grape enjoys ideal conditions on the alluvial gravel soil of the vineyards worked by the Klosterneuburg Monastery Wine Estate in Tattendorf.

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: 12.5% vol.</p> <p>Residual Sugar: 1.7 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: Beef, lamb and game dishes.</p>	<p>Harvest Date: October 2013</p> <p>Skin Contact: 2 weeks</p> <p>Ageing: 8 months in large wooden casks</p> <p>Bottling Date: May 2014</p>