



STIFT  
KLOSTER  
NEUBURG

# WEISSBURGUNDER RESERVE 2013

## Wine-Description:

This Weissburgunder (Pinot blanc) Reserve originates from the oldest vines of the single vineyard Jungherrn, a site characterized by shell limestone. Opulent, multifaceted aromas, ripe fruit and caramel notes on the palate, extract sweetness and a long lasting mineral finish. A wine with high ageing potential.

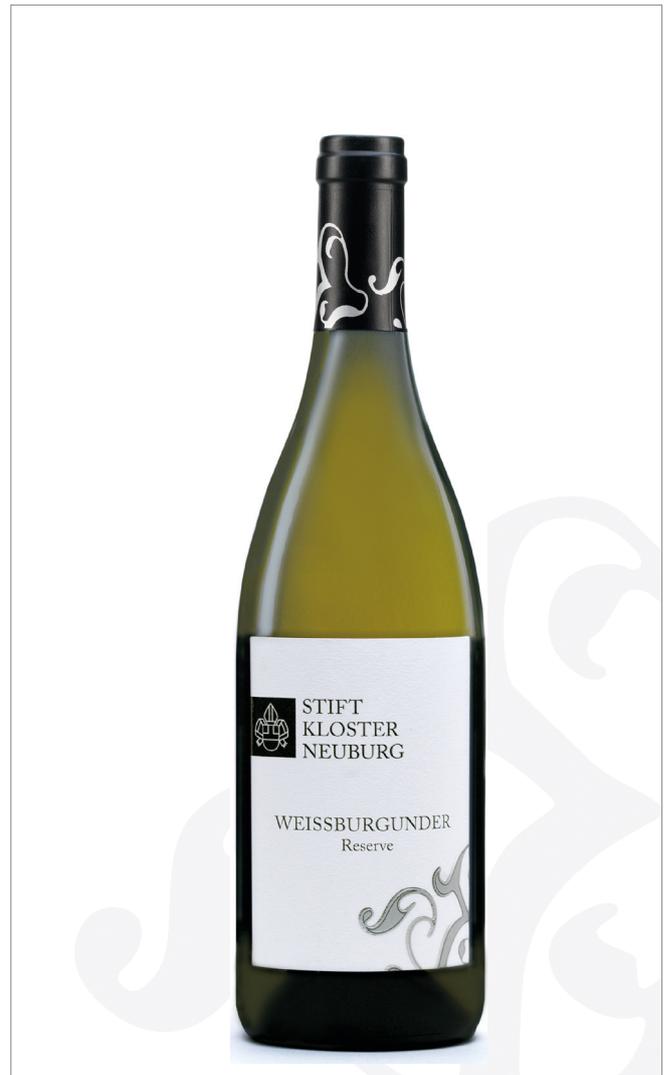
## On the variety and origins of this wine:

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
What makes our <b>single-vineyard wines</b> 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.

TERROIR
<b>Winegrowing Region:</b> Kahlenbergerdorf, Vienna
<b>Single-Vineyard:</b> Jungherrn
<b>Soil Type:</b> Weathered limestone soil with a top layer of loess and clay
<b>Slope Face:</b> Southeast
<b>Sea Level:</b> 190–220 meters

WINE DETAILS
<b>Alcohol:</b> 14% vol.
<b>Residual Sugar:</b> 4.7 g/l
<b>Acidity:</b> 6.2 g/l
<b>Serving Temperature:</b> 9–10 °C
<b>Peak Drinking/Maturation Potential:</b> Wonderfully drinkable even when young, but also makes an excellent mature wine.
<b>Food Pairing:</b> Smoked fish, baked and deep-fried veal.

VINIFICATION
<b>Harvest Date:</b> October 2013
<b>Skin Contact:</b> 6 hours
<b>Ageing:</b> small wooden casks
<b>Bottling Date:</b> September 2014