



STIFT
KLOSTER
NEUBURG

GRÜNER VELTLINER HENGESBERG 2013

Wine-Description:

The Grüner Veltliner shows a full variety of the flavours and intense notes of this unique terroir. Due to rich flavours and white pepper and hints of tobacco the enjoyment of this pleasant wine is a singular experience.

On the variety and origins of this wine:

Grüner Veltliner is the most important grape variety in Austria, accounting for 36% of the overall area under cultivation. The Hengsberg single-vineyard provides perfect ripening conditions for the Veltliner. Optimum sunlight and soil conditions allow the quality maturation of the medium-sized, round, green-to-yellow grapes.

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: Klosterneuburg, Lower Austria Single-Vineyard: Hengsberg Soil Type: Weathered sandstone soil with a top layer of loess Slope Face: Southeast Elevation: 190–220 meters	Alcohol: 13% vol. Residual Sugar: 3.9 g/l Acidity: 6.4 g/l Serving Temperature: 8–10 °C Peak Drinking/Maturation Potential: Wonderfully drinkable even when young, but also ideal for longer periods of storage (5–6 years). Food Pairing: Fish, boiled beef, hard cheese and deep-fried dishes.	Harvest Date: October 2013 Skin Contact: 4 hours Ageing: 50% stainless steel tank, 50% large wooden casks Bottling Date: April 2014