



STIFT  
KLOSTER  
NEUBURG

## JUBILEE EDITION „900 JAHRE“ 2012

### Wine-description:

Stift Klosterneuburg was founded in 1114 and is celebrating its 900th anniversary in 2014. Since its foundation the monastery has cultivated wine, making it the oldest wine estate of Austria and one of the oldest in the world. Deep ruby-pomegranate colouration, blackcurrant and intense wild berry notes make it a particularly elegant representative of its variety. Juicy on the palate with complex tannins, dark-berried nuances, vanilla and fine roasted aromas.

### On the variety and origins of this wine:

Tattendorf in Lower Austria's Thermenregion provides some of the best red wine vineyards in Austria. The varieties St. Laurent, Zweigelt and Merlot used for our jubilee edition cuvée „900 Jahre“ mature on the shallow alluvial gravel soil with brown earth in our Stiftsbreite single-vineyard.

### 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
For this exceptional jubilee an exceptional wine was created. The label originates from a manuscript which date back to the founding period of the monastery. The manuscript still resides in the monastery library. This medieval manuscript illumination shows grapes and vines in its artful decoration. This special cuvée „900 years“ gives all connoisseurs the opportunity to celebrate this jubilee together with us.	<b>Winegrowing Region:</b> Thermenregion, Lower Austria  <b>Single-Vineyard:</b> Stiftsbreite  <b>Soil Type:</b> Alluvial gravel soil with brown earth  <b>Elevation:</b> 220 meters	<b>Alcohol:</b> 13% vol.  <b>Residual Sugar:</b> 2 g/l  <b>Acidity:</b> 4.9 g/l  <b>Serving Temperature:</b> 16 °C  <b>Ageing Potential:</b> Ideal maturity after 2–3 years of storage; storage potential up to 10 years.  <b>Food Pairing:</b> Game and wild fowl, roast beef.	<b>Harvest Date:</b> October 2012  <b>Skin Contact:</b> 4 weeks  <b>Ageing:</b> 20 months in wooden casks (50% large wooden casks/ 50% used barrique barrels)  <b>Blend:</b> 40% St. Laurent, 40% Zweigelt, 20% Merlot  <b>Bottling Date:</b> July 2014