



STIFT
KLOSTER
NEUBURG

GRÜNER VELTLINER 2013

Wine-description:

A slightly spicy aroma of citrus, green apples and pepper, of medium strength in terms of body and with a harmonious spiciness.

On the variety and origins of this wine:

The Monastery's vineyards in Klosterneuburg are located on both terraces and steeply sloping ground. With their favourable microclimate, these hillsides along the Danube offer the Grüner Veltliner, the most important Austrian grape varieties, excellent conditions and produce wines of impressive quality year after year.

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
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.	Winegrowing Region: Klosterneuburg, Lower Austria Soil Type: Weathered sandstone soil with a loess top layer Slope Face: Southeast Elevation: 190–220 meters	Alcohol: 12% vol. Residual Sugar: 1.5 g/l Acidity: 6.2 g/l Serving Temperature: 8–9 °C Peak Drinking/Maturation Potential: This Grüner Veltliner is best enjoyed within the next 3 years. Food Pairing: Light salads, fish, beef dishes and Schnitzel.	Harvest Date: October 2013 Ageing: Stainless steel tank Bottling Date: January 2014