



STIFT  
KLOSTER  
NEUBURG

## JUBILEE EDITION „900 JAHRE“ 2011

### 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, hints of star anise and gingerbread, and fine cherry and sour cherry notes make it a particularly elegant representative of its variety. A red wine with balance and velvety texture which leaves one waxing enthusiastic.

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

The Stiftsbreite single-vineyard in Lower Austria's Thermenregion provides the ideal terroir for the varieties married in this special cuvée „900 years“: St. Laurent, Zweigelt and Merlot and give all connoisseurs the opportunity to celebrate this jubilee together with us. These varieties mature in the warm and fertile soils of the Tattendorf vineyards to produce grapes of the highest quality.

### 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 <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.	<b>Winegrowing Region:</b> Tattendorf, 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> 2.4 g/l  <b>Acidity:</b> 5.1 g/l  <b>Serving Temperature:</b> 16 °C  <b>Ageing Potential:</b> Mature enough to drink now, but can also be stored for 3-5 years.  <b>Food Pairing:</b> Game and wild fowl, roast beef.	<b>Harvest Date:</b> October 2011  <b>Skin Contact:</b> 4 weeks  <b>Ageing:</b> 20 months in large wooden casks  <b>Blend:</b> 40% St. Laurent, 40% Zweigelt, 20% Merlot  <b>Bottling Date:</b> January 2014