



STIFT
KLOSTER
NEUBURG

MATHÄI BRUT 2011

Wine-Description:

Mathäi Brut from the Klosterneuburg Monastery Wine Estate is produced using the traditional Champagne method. Fine bubbles and stable foam, as well as delicate fruit aromas, elegant freshness and a long finish characterise this sparkling wine. Rich extracts on the palate, fine perlage – a sparkling wine to give every celebration that certain something extra.«

On the variety and origins of this sparkling wine:

The Chardonnay grapes used to make this vintage sparkling wine enjoy the best possible conditions for achieving optimum ripeness at the Monastery Wine Estate's sites in Lower Austria. Only wine from the first pressing is used to make Mathäi Brut.

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 sparkling wines of Klosterneuburg Monastery Wine Estate are named after Christoph II. Mathäi. Mathäi – a contemporary of Dom Perignon and provost of Klosterneuburg Monastery from 1686 to 1706 – performed great services toward the development of winemaking in Klosterneuburg. To honour him, the Monastery sparkling wines bear the name »Mathäi«.	<p>Winegrowing Region: Lower Austria</p> <p>Soil Type: Weathered lime stone soil with a top layer of loess</p> <p>Slope Face: South</p> <p>Elevation: 300–340 meters</p>	<p>Alcohol: 12.5% vol.</p> <p>Residual Sugar: 7.5 g/l</p> <p>Acidity: 6 g/l</p> <p>Serving Temperature: 6–7 °C</p> <p>Peak Drinking/Maturation Potential: Great to drink young, but also well-suited to several years' storage.</p>	<p>Harvest Date: September 2011</p> <p>Ageing: Bottle fermentation and 24 months' ageing sur lies</p>