



STIFT
KLOSTER
NEUBURG

POESIE 2012

Wine-description:

This blend of Zweigelt and St. Laurent tastes particularly mild and smooth. The wild berry notes on the palate are well framed by a delicate sweetness.

On the variety and origins of this wine:

This blend is made out of Austria's classic red wine varieties Zweigelt and St. Laurent. Those varieties grow in the gravely alluvial soil of Tattendorf, Thermenregion in one of Austria's best red wine areas.

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: Lower Austria Soil Type: Alluvial gravel soil with brown earth Elevation: 220 meters	Alcohol: 12% vol. Residual Sugar: 14.6 g/l Acidity: 5.1 g/l Serving Temperature: 13–14 °C Peak Drinking/Maturation Potential: The wines of the Stiftswein collection are best enjoyed young. Food Pairing: Cooked beef and pasta dishes.	Harvest Date: October 2012 Skin Contact: 2 weeks Ageing: 8 months in large wooden casks Bottling Date: March 2014