



STIFT
KLOSTER
NEUBURG

RIESLING 2013

Wine-description:

The Riesling presents a fresh flavour of peaches, a scent of apricot and a clear structure. The tight composed body is characterized through taste of peaches, balanced acidity and distinctive minerality.

On the variety and origins of this wine:

The Riesling, a top international variety assumed to have originated in Germany, produces outstanding quality in Klosterneuburg. Here, the variety grows in warm, rocky, residual sandstone soil (flysch). Flysch influences the grapes' maturity and aroma development and makes for a very characteristic Riesling.

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 Slope Face: South Elevation: 200–260 meters	Alcohol: 12.5% vol. Residual Sugar: 4.5 g/l Acidity: 6.9 g/l Serving Temperature: 8–9 °C Peak Drinking/Maturation Potential: The wines of the Stiftswein collection are best enjoyed young. Food Pairing: Trout or char, seafood, poultry, asparagus dishes.	Harvest Date: October 2013 Skin Contact: 6 hours Ageing: Stainless steel tank Bottling Date: February 2014