



STIFT
KLOSTER
NEUBURG

WEISSBURGUNDER 2013

Wine-description:

The Weissburgunder impresses by virtue of exotic fruit aromas such as mango and papaya, through a nutty finish and general harmony. The extract-rich body and a finely integrated underlying acidity lend this Pinot blanc elegance and depth.

On the variety and origins of this wine:

From its original home in the vineyards of Champagne and Burgundy, the Weißburgunder (Pinot blanc) grape made its way to Austria, where it is offered ideal conditions by the Klosterneuburg Monastery Wine Estate's vineyards in Kahlenbergdorf. Surrounded by the slopes of the Nußberg, the Kahlenberg and the Leopoldsberg and bordered on the east by the Danube, these vineyards produce superior 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: Kahlenbergdorf, Vienna Soil Type: Weathered limestone soil with a top layer of loess and clay Slope Face: South/Southeast Elevation: 190–260 meters	Alcohol: 12.5% vol. Residual Sugar: 6.5 g/l Acidity: 6.8 g/l Serving Temperature: 8–10 °C Peak Drinking/Maturation Potential: The wines of the Stiftswein collection are best enjoyed young. Food Pairing: Asparagus dishes, white meat, freshwater fish and antipasti.	Harvest Date: October 2013 Skin Contact: 2 hours Ageing: Stainless steel tank Bottling Date: February 2014