



STIFT
KLOSTER
NEUBURG

ZIERFANDLER- ROTGIPFLER 2013

Wine-description:

The Zierfandler-Rotgipfler grows particularly well in Gumpoldskirchen and is characterised by its outstanding piquancy: opulent and complex in its aroma, this Cuvée reminds one of tropical fruits, presenting itself as juicy, complex and of nearly baroque extravagance on the palate.

On the variety and origins of this wine:

At the heart of the famous white wine producing region of the Thermenregion, south of Vienna, the Klosterneuburg Monastery Wine Estate has been growing the two native varieties Zierfandler (Spätrot) and Rotgipfler for decades. The vineyards in Gumpoldskirchen are home exclusively to these unique »south-of-Vienna« varieties, which do particularly well in the lime-stone rich brown earth soil there.

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 |
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| <p>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.</p> | <p>Winegrowing Region: Gumpoldskirchen, Thermenregion</p> <p>Soil Type: Brown earth containing lime</p> <p>Slope Face: Southeast</p> <p>Elevation: 240–300 meters</p> | <p>Alcohol: 12.5% vol.</p> <p>Residual Sugar: 9.5 g/l</p> <p>Acidity: 6.5 g/l</p> <p>Serving Temperature: 8–10 °C</p> <p>Peak Drinking/Maturation Potential: This Zierfandler-Rotgipfler is best enjoyed within the next 5–10 years.</p> <p>Food Pairing: Deep-fried foods, Asian cuisine, gratins and spicy food.</p> | <p>Harvest Date: Oktober 2013</p> <p>Skin Contact: 6 hours</p> <p>Ageing: Stainless steel tank</p> <p>Bottling Date: February 2014</p> |