



STIFT
KLOSTER
NEUBURG

CHORUS 2011

Wine-description:

Chorus from the Klosterneuburg Monastery Wine Estate consists mainly of Cabernet Sauvignon, which is married here to Cabernet Franc, Merlot, Pinot Noir and St. Laurent: Dark ruby red, elegant aromas of cassis and vanilla, with a hint of roasted aromas, fruity-sweet and balanced, wonderful chocolate and coffee flavours. A wine with good length and great potential.

On the variety and origins of this wine:

Tattendorf, located in Lower Austria's Thermenregion, is home to some of Austria's best sites for producing red wine – and several of these are worked by the Klosterneuburg Monastery Wine Estate. Shallow, warm brown earth soils, in which the gravel reaches up to the surface in many places, give the Steinfeld (»Stone Field«) its name.

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
What makes our single-vineyard wines stand out is the particular choice of hand-picked grapes. The wine is made from grapes grown in individual vineyards with a long tradition, and the Klosterneuburg Monastery Wine Estate has been cultivating some of the individual sites for centuries. A highly selective and targeted harvest ensures the ripest of grapes, while the process of ageing the wines – done partly in small wooden casks – guarantees that they can be stored for several years while maintaining their high quality.	Winegrowing Region: Tattendorf, Thermenregion, Lower Austria Single Vineyard: Stiftsbreite Soil Type: Alluvial gravel soil with brown earth Elevation: 220 meters	Alcohol: 14% vol Residual Sugar: 1.6 g/l Acidity: 4.7 g/l Serving Temperature: 16°C Peak Drinking/Maturation Potential: Reaches ideal maturity after 2–3 years of storage; storage potential up to 10 years. Food Pairing: Grilled or fried dark meat.	Harvest Date: October 2011 Skin Contact: 4 weeks Ageing: 18 months in small wooden casks Bottling Date: May 2013