



STIFT  
KLOSTER  
NEUBURG

# GRÜNER VELTLINER RESERVE 2012

## Wine-Description:

Opulent fruit of yellow apples with tropical notes on the palate, creamy and well balanced acidity. His impressing complexity and intensity give this wine great aging potential.

## On the variety and origins of this wine:

The grapes for this powerful Grüner Veltliner come from the oldest vines of the Hengsberg single vineyard. The Hengsberg single-vineyard provides perfect ripening conditions for the Veltliner. Optimum sunlight and soil conditions allow the quality maturation of the medium-sized, round, green-to-yellow grapes.

## 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

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.

## TERROIR

**Winegrowing Region:**  
Klosterneuburg, Lower Austria

**Single-Vineyard:**  
Hengsberg

**Soil Type:**  
Weathered sandstone soil with a top layer of loess

**Slope Face:**  
Southeast

**Elevation:**  
190–220 meters

## WINE DETAILS

**Alcohol:**  
13.5% vol.

**Residual Sugar:**  
5.7 g/l

**Acidity:**  
6.1 g/l

**Serving Temperature:**  
8–10 °C

**Peak Drinking/Maturation Potential:** Wonderfully drinkable even when young, but also ideal for longer periods of storage (5–6 years).

**Food Pairing:**  
Boiled beef, hard cheese

## VINIFICATION

**Harvest Date:**  
October 2012

**Skin Contact:**  
6 hours

**Ageing:**  
Large wooden casks

**Bottling Date:**  
April 2013