



STIFT
KLOSTER
NEUBURG

ST. LAURENT AUSSTICH 2011

Wine-description:

Deep ruby-pomegranate colouration, hints of star anise and gingerbread, and fine cherry and sour cherry notes make it a particularly elegant representative of its variety. A red wine with balance and velvety texture which leaves one waxing enthusiastic.

On the variety and origins of this wine:

St. Laurent is a relative of Pinot Noir and originally was brought to Austria from France by Stift Klosterneuburg in the 19th century. Today it is considered an indigenous Austrian grape variety and is cultivated on 40 hectares in the single-vineyard „Stiftsbreite“ in Tattendorf which is the largest St. Laurent vineyard in the world. The St. Laurent Ausstich is a selection of the best big oak casks of each vintage.

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:
Tattendorf, Thermenregion,
Lower Austria

Single-Vineyard:
Stiftsbreite

Soil Type:
Alluvial gravel soil with
brown earth

Elevation:
220 meters

WINE DETAILS

Alcohol:
13% vol.

Residual Sugar:
2.2 g/l

Acidity:
5.3 g/l

Serving Temperature:
16 °C

Ageing Potential: Mature
enough to drink now, but
can also be stored for 3-5
years.

Food Pairing:
Game and wild fowl, roast
beef.

VINIFICATION

Harvest Date:
October 2011

Skin Contact:
3 weeks

Ageing:
16 months in large wooden
casks

Bottling Date:
July 2013