



STIFT
KLOSTER
NEUBURG

PATRONIS 2012

Wine-description:

Stift Klosterneuburg was founded in 1114 and is Austria's oldest wine estate. The cuvée PATRONIS, is an homage to our founders and patrons St. Leopold and St. Agnes and was created on the occasion of our 900th anniversary. It consists of the grape varieties St. Laurent, Zweigelt and Merlot.

On the variety and origins of this wine:

Tattendorf in Lower Austria's Thermenregion provides some of the best red wine vineyards in Austria. The varieties St. Laurent, Zweigelt and Merlot used for our PATRONIS mature on the shallow alluvial gravel soil with brown earth in our Stiftsbreite single-vineyard.

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 label originates from a manuscript which date back to the founding period of the monastery. The manuscript still resides in the monastery library. This medieval manuscript illumination shows grapes and vines in its artful decoration.	<p>Winegrowing Region: Thermenregion, Lower Austria</p> <p>Single-Vineyard: Stiftsbreite</p> <p>Soil Type: Alluvial gravel soil with brown earth</p> <p>Elevation: 220 meters</p>	<p>Alcohol: 13% vol.</p> <p>Residual Sugar: 2 g/l</p> <p>Acidity: 4.9 g/l</p> <p>Serving Temperature: 16 °C</p> <p>Ageing Potential: Ideal maturity after 2–3 years of storage; storage potential up to 10 years.</p> <p>Food Pairing: Game and wild fowl, roast beef.</p>	<p>Harvest Date: October 2012</p> <p>Skin Contact: 4 weeks</p> <p>Ageing: 20 months in wooden casks (50% large wooden casks/ 50% used barrique barrels)</p> <p>Blend: 40% St. Laurent, 40% Zweigelt, 20% Merlot</p> <p>Bottling Date: July 2014</p>