



STIFT  
KLOSTER  
NEUBURG

## ROSÉ 2013

### Wine-description:

Its delicate pink is reminiscent of the colour of a shallot skin, with a spicy and fresh aroma, and both juicy fruitiness and stimulating tartness on the palate. Because of its fruitful flavour and optimal acidity the Rosé is perfectly suitable as appetizer.

### On the variety and origins of this wine:

For the production of this pale-reddish wine, only red grapes are used. The light coloration is due to quick pressing of the juice from the grape skins. This Rosé consists largely of Zweigelt, a classic Austrian variety, which was created at the Klosterneuburg School of Winemaking when Professor Zweigelt crossed Blaufränkisch and St. Laurent.

### 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
<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><b>Winegrowing Region:</b> Tattendorf, Thermenregion, Lower Austria</p> <p><b>Soil Type:</b> Alluvial gravel soil with brown earth</p> <p><b>Elevation:</b> 220 meters</p>	<p><b>Alcohol:</b> 12% vol.</p> <p><b>Residual Sugar:</b> 4.4 g/l</p> <p><b>Acidity:</b> 6.5 g/l</p> <p><b>Serving Temperature:</b> 6–7 °C</p> <p><b>Peak Drinking/Maturation Potential:</b> This Rosé is best enjoyed within the next 3 years.</p> <p><b>Food Pairing:</b> Cold starters, pasta, vegetable dishes and seafood</p>	<p><b>Harvest Date:</b> September 2013</p> <p><b>Ageing:</b> Stainless steel tank</p> <p><b>Bottling Date:</b> March 2014</p>