



STIFT
KLOSTER
NEUBURG

ZWEIGELT 2013

Wine-description:

The Zweigelt from the Klosterneuburg Monastery Wine Estate is a typical representative of its variety. Deep ruby red with a youthful character, a strong aroma of ripe bigarreau cherries, juicy and powerful on the palate, with elegant extract sweetness and a soft tannin structure.

On the variety and origins of this wine:

The Zweigelt variety, created in 1922 by Prof. Zweigelt at the Klosterneuburg School of Winemaking by crossing Blaufränkisch and St. Laurent, is one of Austria's classic red wine varieties. In the gravely alluvial soil of Tattendorf, this species finds the necessary conditions for producing ideally ripe, oval-shaped, hard-skinned and juicy 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 | TERROIR | WINE DETAILS | VINIFICATION |
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| <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>Winegrowing Region: Tattendorf, Thermenregion, Lower Austria</p> <p>Soil Type: Alluvial gravel soil with brown earth</p> <p>Elevation: 220 meters</p> | <p>Alcohol: 13% vol.</p> <p>Residual Sugar: 2.4 g/l</p> <p>Acidity: 4.7 g/l</p> <p>Serving Temperature: 13–14 °C</p> <p>Peak Drinking/Maturation Potential: This Zweigelt is best enjoyed within the next 3 years.</p> <p>Food Pairing: Warm pasta dishes and boiled beef, antipasti.</p> | <p>Harvest Date: October 2014</p> <p>Skin Contact: 2 weeks</p> <p>Ageing: 8 months in large oak casks</p> <p>Bottling Date: November 2014</p> |