

RIESLING FRANZHAUSER 2011

Wine-description:

The appeal of Riesling Franzhauser lies in the intense aroma of ripe apricots and peaches and displays plenty of finesses and vibrant acidity. This expressive Riesling has an outstanding potential for further development.

On the variety and origins of this wine:

Franzhauser is Klosterneuburg Monastery's steepest and oldest vineyard. Riesling grapes thrive in the warm, stony weathered sandstone soil on a steep southern slope of Klosterneuburg's Buchberg. The alternation between hot, sun-drenched days and cool nights makes Franzhauser an ideal place to grow Riesling.

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>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.</p>	<p>Winegrowing Region: Klosterneuburg, Lower Austria</p> <p>Single-Vineyard: Franzhauser</p> <p>Soil Type: Weathered sandstone soil</p> <p>Slope Face: South</p> <p>Elevation: 200–260 meters</p>	<p>Alcohol: 13% vol.</p> <p>Residual Sugar: 3.7 g/l</p> <p>Acidity: 5.6 g/l</p> <p>Serving Temperature: 9–10 °C</p> <p>Peak Drinking/Maturation Potential: Wonderfully drinkable when young, but also remains excellent after longer storage periods (5–6 years).</p> <p>Food Pairing: Fish appetizers, poultry and white meat.</p>	<p>Harvest Date: October 2011</p> <p>Skin Contact: 4 hours</p> <p>Ageing: Stainless steel tank</p> <p>Bottling Date: April 2012</p>