



STIFT
KLOSTER
NEUBURG

ST. LAURENT RESERVE 2010

Wine-description:

Ageing in small oak casks lends the St. Laurent Reserve from the Klosterneuburg Monastery Wine Estate its charming vanilla notes. Both the fine bouquet of forest berries and cherries and the elegant tannin structure, as well as an outstanding maturation potential, characterise this full-bodied and multifaceted wine.

On the variety and origins of this wine:

Originally from France, the St. Laurent has by now become a classic among Austrian red wines. The St. Laurent requires warm, fertile areas, and the brown earth of Klosterneuburg Monastery's vineyards in Tattendorf offer optimum conditions for quality ripening of the thick-skinned, dark blue 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
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.	Winegrowing Region: Tattendorf, Thermenregion, Lower Austria Single-Vineyard: Stiftsbreite Soil Type: Alluvial gravel soil with brown earth Elevation: 220 meters	Alcohol: 13.5% vol. Residual Sugar: 1.8 g/l Acidity: 5.6 g/l Serving Temperature: 16 °C Peak Drinking/Maturation Potential: Ideal maturity after 2–3 years of storage; storage potential 10–12 years. Food Pairing: Grilled beef, wild boar, venison and wild duck.	Harvest Date: October 2010 Skin Contact: 4 weeks Ageing: 18 months in small wooden cask Bottling Date: September 2012