



## Cuvée ESCORIAL 2016

### **Wine-description:**

Escorial is an impressive wine blend in every respect. Deep ruby red, with a hint of blackcurrant, cinnamon and fine vanilla, soft on the palate with fresh nuances of red berries, and unmistakable coffee notes in the lingering aftertaste. A wonderful Cuvée with great potential.

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

The Stiftsbreite single-vineyard in Lower Austria's Thermenregion provides the ideal terroir for the four varieties married in the „Escorial“: St. Laurent, Zweigelt, Cabernet Sauvignon and Merlot. These varieties mature in the warm and fertile soils of the Tattendorf vineyards to produce grapes of the highest quality.

### **Stift Klosterneuburg Wine Estate:**

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:**

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 vine-yards with a long tradition, and the Stift Klosterneuburg Wine Estate has been cultivating some of the individual sites for centuries. A highly selective and target-ed 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.

### **Terroir and vinification**

**Winegrowing Region:** Tattendorf, Thermenregion, Lower Austria

**Single-Vineyard:** Stiftsbreite

**Soil Type:** Alluvial gravel soil with brown earth

**Slope Face:** South

**Elevation:** 220 meters

**Harvest Date:** October 2016

**Skin Contact:** 4 weeks

**Ageing:** 18 months in small and large wooden casks

**Bottling Date:** November 2018

### **Wine details**

**Alcohol:** 13.5% vol.

**Residual Sugar:** 1.5 g/l

**Acidity:** 4.9 g/l

**Serving Temperature:** 16 °C

**Peak Drinking/Maturation Potential:** Wonderfully drinkable even when young, but also ideal for storage (5-8 years).

**Food Pairing:** Well-spiced dark meat, venison and wild boar.