



STIFT
KLOSTER
NEUBURG



GEWÜRZTRAMINER 2018

Wine-description:

In the nose the Gewürztraminer classic shows ripe peaches, bloodorange and a multi-layered flavour of rose petals. Subsequent ageing intensifies the complexity on the palate and lends this wine its irresistible notes of rosewood and lychee.

On the variety and origins of this wine:

The Gewürztraminer is one of the oldest known grape varieties, and its origins are largely unresearched. Grown all over the world today, this grape prefers deep, humus-rich soil. The monastery's vineyards in Kahlenbergdorf offer the Gewürztraminer precisely these optimum conditions.

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: The wines bearing the Stift Klosterneuburg crest are the mainstay of our range of wines. Our classic 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 classic wine collection represents Austrian winemaking tradition in its most enjoyably drinkable form.

Terroir and vinification

Winegrowing Region: Kahlenbergdorf, Vienna

Soil Type: Weathered lime soil with a top layer of loess and clay

Slope Face: Southeast

Sea Level: 260–280 meters

Harvest Date: September 2018

Skin Contact: 6 hours

Ageing: Stainless steel tank

Bottling Date: February 2019

Wine details

Alcohol: 13.5% vol.

Residual Sugar: 7.9 g/l (semi-dry)

Acidity: 4.5 g/l

Serving Temperature: 8–10 °C

Peak Drinking/Maturation Potential: The wines of the classic wine collection are best enjoyed young.

Food Pairing: Duck and gooseliver, glazed calf's liver, red mould cheese.