



STIFT
KLOSTER
NEUBURG



GRÜNER VELTLINER EISWEIN 2018

Wine-Description:

The Grüner Veltliner Icewine shows a full variety of the flavours and intense notes of this unique terroir. A strong yellow colouration, an intensively fruity bouquet. Furthermore, it exhibits charming creaminess on the palate and an exceptionally long finish.

On the variety and origins of this wine:

Grüner Veltliner is the most important grape variety in Austria and produces wines full of character, from light, fruity wines to full-bodied, aromatic wines from special locations to noble quality wines in every style of vinification. Lower Austria has the best geological and climatic conditions for this grape variety. Our ice wine was harvested on January 22, 2019 with 33 KMW. For an ice wine, the grapes must have at least 25 KMW, be harvested at at least -7 degrees and come into the wine press in a frozen state. As a result, the water in the grapes remains frozen and only the concentrated must flows out.

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.

Terroir and vinification

Winegrowing Region: Lower Austria

Soil Type: Weathered sandstone soil with a top layer of loess

Harvest Date: December 2018

Ageing: Stainless steel tank

Bottling Date: April 2020

Wine details

Alcohol: 11% vol.

Residual Sugar: 187,1 g/l

Acidity: 7,7 g/l

Serving Temperature: 11-12 °C

Peak Drinking/Maturation Potential: Wonderfully drinkable even when young, but also makes an excellent mature wine (15 years).

Food Pairing: Desserts, goose liver pâté, blue cheese