



STIFT
KLOSTER
NEUBURG



Terroir and vinification

Winegrowing Region: Lower Austria

Vinification: At least 9 months yeast contact before the release

KLOSTERSEKT

Wine-description:

This sparkling classic is characterized by a clear, fresh and fruity aromas of apples and lime on the nose. Due to a yeast contact of at least 9 months the KLOSTERSEKT displays an harmonious aroma expression on the palate. With it's elegant mousseux the KLOSTERSEKT can be enjoyed as an Aperitif or accompanies starters or desserts excellently. Tip: Try it with our estate grown Golden Delicious cloudy apple juice!

On the variety and origins of this sparkling wine:

The classic KLOSTERSEKT is a blend of 60% Grüner Veltliner and 40% Welschriesling (Italian Riesling). The ripe grapes are harvested earlier to ensure an aromatic and fresh taste.

Stift Klosterneuburg Wine Estate:

Since its foundation in 1114 Klosterneuburg Abbey 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.

Range:

For many decades KLOSTERSEKT has been a leading brand of classic Austrian sparkling wine. It is very popular both in on-trade and in off-trade.

Wine details

Alcohol: 12.5% vol.

Residual Sugar: 10 g/l

Acidity: 6.5 g/l

Serving temperature: 6-8 °C