



Cuvée PATRONIS 2016

Wine-description:

The cuvée PATRONIS, is an homage to our founders and patrons St. Leopold and St. Agnes and was created on the occasion of our 900th anniversary. It consists of the grape varieties St. Laurent, Zweigelt and Merlot and tastes particularly mild and smooth. The wild berry notes on the palate are well framed by a delicate sweetness.

On the variety and origins of this wine:

Tattendorf in Lower Austria's Thermenregion provides some of the best red wine vineyards in Austria. The varieties St. Laurent, Zweigelt and Merlot used for our PATRONIS mature on the shallow alluvial gravel soil with brown earth in our Stiftsbreite single-vineyard.

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. The label originates from a manuscript which date back to the founding period of the monastery. The manuscript still resides in the monastery library. This medieval manuscript illumination shows grapes and vines in its artful decoration.

Terroir and vinification

Winegrowing Region: Thermenregion, Lower Austria

Soil Type: Alluvial gravel soil with brown earth

Elevation: 220 Meter

Harvest Date: October 2016

Skin Contact: 4 weeks

Ageing: 20 months in wooden casks (50% large wooden casks/50% used barrique barrels)

Blend: 40% St. Laurent, 40% Zweigelt, 20% Merlot

Bottling Date: November 2018

Wine details

Alcohol: 13% vol.

Residual Sugar: 2.2 g/l

Acidity: 5.1 g/l

Serving Temperature: 16 °C

Ageing Potential: Ideal maturity after 2-3 years of storage; storage potential up to 10 years.

Food Pairing: Game and wild fowl, roast beef.