



STIFT
KLOSTER
NEUBURG



RIESLING RIED FRANZHAUSER 2017

Wine-description:

The appeal of Riesling Franzhauser lies in the intense aroma of ripe apricots and peaches and displays plenty of finesses and vibrant acidity. This expressive Riesling has an outstanding potential for further development.

On the variety and origins of this wine:

Franzhauser is Klosterneuburg Monastery's steepest vineyard. Riesling grapes thrive in the warm, stony weathered sandstone soil on a steep southern slope of Klosterneuburg's Buchberg. The alternation between hot, sun-drenched days and cool nights makes Franzhauser an ideal place to grow Riesling.

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:

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: Klosterneuburg, Lower Austria

Singel-Vineyard: Franzhauser

Soil Type: Weathered sandstone soil

Slope Face: South

Elevation: 200-260 meters

Harvest Date: October 2017

Skin Contact: 8 hours

Ageing: Stainless steel tank

Bottling Date: April 2018

Wine details

Alcohol: 13% vol.

Residual Sugar: 3.5 g/l

Acidity: 6.7 g/l

Serving Temperature: 9-10 °C

Peak Drinking/Maturation Potential: Wonderfully drinkable when young, but also remains excellent after longer storage periods (5-6 years).

Food Pairing: Fish appetisers, poultry and white meat.