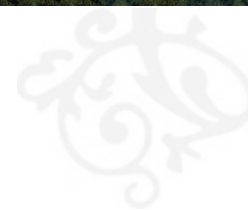




STIFT
KLOSTER
NEUBURG



ROSÉ 2018

Wine-description:

The Rosé classics delicate pink is reminiscent of the colour of a shallot skin, with a spicy and fresh aroma, and both juicy fruitiness and stimulating tartness on the palate. Because of its fruitful flavour and optimal acidity the Rosé is perfectly suitable as appetizer.

On the variety and origins of this wine:

For the production of this pale-reddish wine, only red grapes are used. The light coloration is due to quick pressing of the juice from the grape skins. This Rosé consists largely of Zweigelt, a classic Austrian variety, which was created at the Klosterneuburg School of Winemaking when Professor Zweigelt crossed Blaufränkisch and St. Laurent.

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: Tattendorf, Thermenregion, Lower Austria

Soil Type: Alluvial gravel soil with brown earth

Elevation: 220 meters

Harvest Date: September 2018

Ageing: Stainless steel tank

Bottling Date: November 2019

Wine Details

Alcohol: 12% vol.

Residual Sugar: 4.7 g/l

Acidity: 5.0 g/l

Serving Temperature: 6-7 °C

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

Food Pairing: Cold starters, pasta, vegetable dishes and seafood