



STIFT
KLOSTER
NEUBURG



ZIERFANDLER-ROTGIPFLER 2018

Wine-description:

The Zierfandler-Rotgipfler grows particularly well in Gumpoldskirchen and is characterised by its outstanding piquancy: opulent and complex in its aroma, this Cuvée reminds one of tropical fruits, presenting itself as juicy, complex and of nearly baroque extravagance on the palate.

On the variety and origins of this wine:

At the heart of the famous white wine producing region of the Thermenregion, south of Vienna, the Klosterneuburg Monastery Wine Estate has been growing the two native varieties Zierfandler (Spätrot) and Rotgipfler for decades. The vineyards in Gumpoldskirchen are home exclusively to these unique »south-of-Vienna« varieties, which do particularly well in the lime-stone rich brown earth soil there.

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: Gumpoldskirchen, Thermenregion

Soil Type: Brown earth containing lime

Slope Face: Southeast

Elevation: 240-300 meters

Harvest Date: September 2018

Skin Contact: 6 hours

Ageing: Stainless steel tank

Bottling Date: February 2019

Wine Details

Alcohol: 13% vol.

Residual Sugar: 12 g/l, semi-dry

Acidity: 4.7 g/l

Serving Temperature: 8-10 °C

Peak Drinking/Maturation Potential: This ZierfandlerRotgipfler is best enjoyed within the next 5-10 years.

Food Pairing: Deep-fried foods, Asian cuisine, gratins and spicy food.