ZWEIGELT
2017

Wine-description:
The Zweigelt from Stift Klosterneuburg Wine Estate is a typical representative of its variety. Deep ruby red with a youthful character, a strong aroma of ripe bigarreau cherries, juicy and powerful on the palate, with elegant extract sweetness and a soft tannin structure.

On the variety and origins of this wine:
The Zweigelt variety, created in 1922 by Prof. Zweigelt at the Klosterneuburg School of Winemaking by crossing Blaufränkisch and St. Laurent, is one of Austria’s classic red wine varieties. In the gravely alluvial soil of Tattendorf, this species finds the necessary conditions for producing ideally ripe, oval-shaped, hard-skinned and juicy grapes.

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: October 2017
Skin Contact: 2 weeks
Aging: 8 months in large oak casks
Bottling Date: November 2018

Wine details
Alcohol: 13% vol.
Residual Sugar: 1,5 g/l
Acidity: 4,8 g/l
Serving Temperature: 13–14 °C
Peak Drinking/Maturation Potential: This Zweigelt is best enjoyed within the next 3 years.
Food Pairing: Warm pasta dishes and boiled beef, antipasti.