

# WEINGUT STIFT KLOSTERNEUBERG

## GRÜNER VELTLINER EISWEIN

### 2018

**Country**  
Austria

**Region**  
Lower Austria

**Varietal**  
Grüner Veltliner

**Winemaker**  
Stift Klosterneuberg

**Alcohol Content**  
11%

**Total Sulfur**  
No data

**Residual Sugar**  
187.1 g/l

**Acidity**  
7.7 g/l

## HISTORY

Founded in 1114 by Leopold III (Saint Leopold the Good), Weingut Stift Klosterneuberg is Austria's oldest wine estate. According to the legend, Margrave Leopold III founded the Klosterneuburg Abbey at the place where he found the wedding veil of his wife Agnes, which had been blown off her head on their wedding day. The foundation stone was laid on 12 June 1114. In 1133 the Order of the Augustinian Canons settled at Klosterneuburg upon Leopold's initiative.

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.

With nearly 1,000 years of history, the Augustinian Cannons continue to innovate while being rooted in tradition, from founding a school of viticulture and oenology -where the varietal Zweigelt was crossed- to contemplating and planning about the future, becoming Europe's first carbon neutral winery in 2009.



## VINIFICATION and MATURATION

Hand harvested on January 22, 2019 with 33 KMW. For an ice wine, the grapes must have at least 25 KMW, be harvested at at least -7 degrees and come into the wine press in a frozen state. Grapes are immediately pressed so that water in the grapes remains frozen and only the concentrated must is extracted.



Sourced from estate vineyards in Lower Austria, vines are planted to weathered sandstone soils



## TASTING NOTES

Bright golden yellow with an intensely tropical perfume with nuances of lychee and pineapple, the opulent sweetness on the palate is balanced by a lively and elegant delineated acid structure



## FOOD PAIRING

Fruit-driven desserts, panna cotta, pavlova, blue-veined cheeses, foie gras and country style pâté.