

# WEINGUT STIFT KLOSTERNEUBERG

## GRÜNER VELTLINER TROCKENBERENAUSLESE

### 2019

**Country**  
Austria

**Region**  
Lower Austria

**Varietal**  
Grüner Veltliner

**Winemaker**  
Stift Klosterneuberg

**Alcohol Content**  
8.5%

**Total Sulfur**  
No data

**Residual Sugar**  
261.9 g/l

**Acidity**  
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 at least 25 KMW, be harvested at under -12 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. Aged in stainless steel.

## VINEYARD



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

## TASTING NOTES



Subtle botrytis savouriness, apricot confit delicately underlaid with pumpernickel, ripe pineapple, delicate honey nuances. Juicy, delicately volatile elements, sweet texture, opulent, fruity style, already well matured, delicately bready note, salty touch in the aftertaste, versatile.

## FOOD PAIRING



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

## PRESS

