

# WEINGUT STIFT KLOSTERNEUBERG

## RIED 'STIFTSBREITE' AUSSTICH ST. LAURENT

### 2014

#### Country

Austria

#### Region

Tattendorf

#### Varietal

St. Laurent

#### Winemaker

Stift Klosterneuburg

#### Alcohol Content

13%

#### Total Sulfur

No data

#### Residual Sugar

1.5 g/l

#### Acidity

4.9 g/l



### HISTORY

Founded in 1114 by Leopold III (Saint Leopold the Good), Weingut Stift Klosterneuburg 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 Canons 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, de-stemmed, pressed. Skin contact for 3 weeks, aged in large woods Austrian oak casks for 18 months before bottling.



#### VINEYARD

Ried Stiftsbreite is a single vineyard in the Tattendorf and is the largest planting of St. Laurent in the world. South-facing and 220m vines are planted to brown earth and alluvial deposits.



#### TASTING NOTES

The cellar master composes the St. Laurent Ausstich from a selection of the best large wooden barrels of each vintage. This wine is reminiscent of heart cherries, red currants and dark berries in both color and aroma.



#### FOOD PAIRING

Charcuterie, sharp cheeses, grilled red meats, pan-seared duck breast and winter stews.