

WEINGUT STIFT KLOSTERNEUBERG ST. LAURENT

2022

Country
Austria

Region
Tattendorf

Varietal
St. Laurent

Winemaker
Stift Klosterneuberg

Alcohol Content
13.1%

Total Sulfur
No data

Residual Sugar
3.2 g/l

Acidity
4.9 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, de-stemmed, pressed. Skin contact for 2 weeks, aged in large woods Austrian oak casks for 8 months before bottling.

VINEYARD



Just south of Vienna, stretching to the outskirts of neighboring Danube toward the Wachau and Kamptal, is the slightly warmer Thermenregion, as well as the Tattendorf. Loamy, fine-grained sediment. 220m.

TASTING NOTES



Deep, dark ruby garnet with fine hints of fully ripe sour cherries and cherries on the nose. Translates seamlessly to the palate with juicy cherry, light bodied on the palate.

FOOD PAIRING



Charcuterie, sharp cheeses, roasted goose or turkey, rotisserie chicken, carne asada tacos.