

WEINGUT STIFT KLOSTERNEUBERG WIENER GEMISCHTER SATZ

2023

Country
Austria

Region
Vienna

Alcohol Content
12.8%

Total Sulfur
No data

Varietal
Grüner Veltliner, Welschriesling,
Riesling, Weissburgunder,
Chardonnay Gewürztraminer and
Muskateller.

Residual Sugar
2 g/l

Winemaker
Peter Philipp

Acidity
5.3 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

Co-planted, hand harvested and sent through pneumatic press. Co-fermented and aged in stainless steel tanks on fine lees for 6 months before bottling.

VINEYARD



Southeast facing at 240m-320m (721ft - 1049ft), vines are planted to weathered limestone, loess and clay.

TASTING NOTES



Medium yellow with bright reflections. Fine nuances of fresh apples with a hint of pome fruit. Kumquats with a floral touch. On the palate lush with lively acidity, a touch of tropical fruits in the finish.



FOOD PAIRING

Aperitif, schnitzel, charcuterie, salads, panini