



## PINOT NOIR 2015

### **Wine-description:**

The Pinot Noir from Stift Klosterneuburg Wine Estate is a powerful, terroir-influenced Pinot with a distinctive tannin structure and a fine array of aromas. Medium ruby red with brick-red garnet edge and a smoky, aromatic nose reminiscent of blackberries and sour cherries.

### **On the variety and origins of this wine:**

The Pinot Noir – also known as »Blauer Burgunder« (literally: Blue Burgundy) – comes from Burgundy in France. There is documentary evidence that this variety was planted there in the 4th century A.D., cultivated by the Romans and distributed throughout the Roman Empire. The gentle slopes of the Thermenregion vineyards, particularly well protected and with a favourable microclimate, enable the demanding Pinot Noir grapes to achieve full ripeness.

### **Stift Klosterneuburg Wine Estate:**

Since its foundation in 1114 Klosterneuburg monastery has been growing wine and therefore is the oldest wine estate of Austria. 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.

Since the year 2009 it is the first carbon neutral wine estate in Europe.

### **Collection:**

What makes our single-vineyard wines stand out is the particular choice of hand-picked grapes. The wine is made from grapes grown in individual vine-yards with a long tradition, and the Stift Klosterneuburg Wine Estate has been cultivating some of the individual sites for centuries. A highly selective and target-ed harvest ensures the ripest of grapes, while the process of ageing the wines – done partly in small wooden casks – guarantees that they can be stored for several years while maintaining their high quality.

### **Terroir and vinification**

**Winegrowing Region:** Tattendorf, Thermenregion

**Soil Type:** Alluvial gravel soil with brown earth

**Elevation:** 220 meters

**Harvest Date:** October 2015

**Skin Contact:** 3 weeks

**Ageing:** 16 months in lagre wooden casks

**Bottling Date:** September 2017

### **Wine details**

**Alcohol:** 13.5% vol.

**Residual Sugar:** 2.5 g/l

**Acidity:** 4.6 g/l

**Serving Temperature:** 18 °C

**Peak Drinking/Maturation Potential:** Optimum peak drinking by mid-2018, aging potential 5-7 years.

**Food Pairing:** Lamb, turkey, wild fowl, sharp hard cheese and truffle pasta.