



STIFT
KLOSTER
NEUBURG

Stift Klosterneuburg Pinot Noir Steinfeld



Stift Klosterneuburg Monastery was founded in 1114 and it is the oldest wine estate in Austria producing wine for just over 900 years. It is also one of the largest wine estates in Austria with 108 hectares under vines. The vineyards are in different appellations; Klosterneuburg, Vienna, Gumpoldskirchen and Tattendorf. Processing of all grapes takes place in Klosterneuburg, in historic but state of the art wine cellars 4 levels deep below the monastery.

It is also important to note that Stift Klosterneuburg is the first carbon neutral wine estate in Europe.

Production Area: The Steinfeld Pinot Noir comes from the Thermenregion.

The Thermenregion wine-growing region was formed as part of the 1985 wine law; when the districts of Gumpoldskirchen and Bad Vöslau were amalgamated. The 2 196 hectares of vines stretch from the edge of the Wienerwald forests, around the outskirts of Vienna and southwards along a range of hills and the Anninger Mountain (675m) to beyond the town of Baden.

Vines have been cultivated in this climatically favorable region south of Vienna for over 2,000 years. Roman legionnaires stationed in Carnuntum and Vindobona (in today's Vienna) introduced viticulture into the Pannonian region and cultivated vines brought from their own countries. The Thermenregion takes its name from the thermal, sulphuric water springs from 'Thermae Pannonicae', or today's Baden. The Cistercian monks revitalized viticulture during the Middle Ages, and the design of the vineyard sites, as well as the character of the villages, visibly resemble the Citeaux Abbey of the Cistercians in Burgundy.

Grape Variety: 100% Pinot Noir

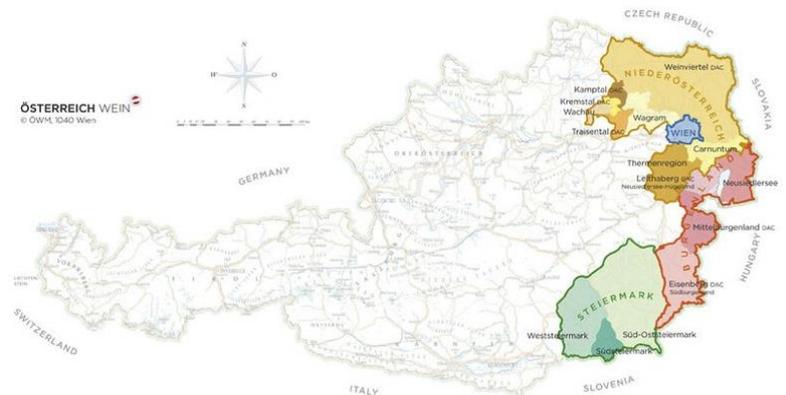
Soil: Alluvial gravel soil with brown earth

Vinification and Aging: Picked at optimum ripeness, three weeks skin contact, aged for sixteen months in large foudres.

Tasting Notes: Brick red garnet color. On the nose it is smoky and aromatic with some blackberries and hints of roses. On the palate it is elegant with soft and distinctive structure with smooth tannins.

Serving suggestions:

Best served slightly chilled, it will go well with duck or any grilled meat.



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