



Stift Klosterneuburg Blaufränkisch Tattendorf



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: Klosterneuburg (10 km north of Vienna along the river Danube)

Grape Variety: 100% Blaufränkisch. Alongside Zweigelt and St. Laurent, Blaufränkisch is another classic Austrian red grape variety.

Soil: Alluvial, gravelly soil. The alluvial, gravelly soil at the Monastery's vineyards in Tattendorf is considered one of Austria's best red wine growing areas, it offers perfect conditions for this variety. With 55 hectares, Tattendorf is the largest vineyard for Stift Klosterneuburg Monastery.

Vinification and Aging: After picking the wine is fermented and left to macerate on the skins for three weeks. Aged in large wooden vats (foudres) for eight months and bottled in May the year after harvest.

Tasting Notes: Light ruby color with purple on the rim. Fresh and fruity aromas. Opulent on the palate with fresh berries and soft tannins.

Serving suggestions: It will go well with roast chicken or grilled meat.

