

STIFT GÖTTWEIG

*THE BENEDICTINES'
WINE ESTATE*



Stift Göttweig Wine Estate

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From the biography of Bishop Altmann, who founded the Benedictine monastery, Stift Göttweig, in 1083 A.D.:

„It is an enchanting landscape, which opens to the visitor on the south banks of the Danube river, surrounded by the edges of the Dunkelsteiner Woods, and is characterized by a mountain which ranks first amongst all the other mountains in the area because of its lovely form, its pleasant nature, and because it is a fertile, healthy site.“

Source: Vita Altmanni, Chapter 28 (translation by Josef Oswald), St. Altmann´s Life and Work According to the Göttweig Tradition. „Vita Altmanni“; in St. Altmann, Bishop of Passau. His Life and His Time; Göttweig 1965; pages 142-166; here, page 154.

„The wines of the monastery are typical products of the region: full of character and aromas, and slightly steely flavours that evolve with the unique acidity structure that is so characteristic of the Göttweig area.“

Source: From the book „Austria´s Great Wines“, by Helmut Romé; published in 1979



1 The History

The Benedictine monks knew where they belonged: the view from Stift Göttweig into the endless distance is contemplative. The busy world moves further away into the distance; from up here, it doesn't even exist.

Vita comtemplativa

Vita comtemplativa - a life absorbed in meditation – is, in the tradition of the founder of the Benedictine order, Benedict of Nursia (around 480-547), the monastic ideal of solitude. The Vita contemplativa demands the rejection of worldly things (for example, wealth, honour, power and sexuality) and to turn to God.

The Benedictine order is a contemplative order within the Roman Catholic church. It has been considered as the basis of life in the western orders since the end of late antiquity and the early middle ages. Significant are two principles that, along with the statutes of the order (Regula Benedicti, written by Benedikt of Nursia), comprise all that defines the Benedictine order: „Ora et Labora et Lege“ (pray and work and read); and „Stabilitas Loci“ (connecting the individual member of the order to the relevant monastery at which the vows are taken).

The Stift Göttweig Monastery

The Benedictine Stift Göttweig monastery is situated on the eastern edge of the well-known Danube valley area, the Wachau, and is perched 449 meters above sea level on the southern banks of the Danube, just opposite of the town of Krems. Because of its unique setting on the Göttweiger Berg mountain, it is also called the „Austrian Montecassino“.

Stift Göttweig was founded in 1083 by Saint Altmann, the bishop of Passau, and was given to the Benedictines in 1094. Since that time, forestry and wine-growing have been the basis of the local economy, with wine-growing under continuous development.

The baroque buildings were constructed according to the plans of architect Johann Lukas von Hildebrandt following a great fire that destroyed the old cloister in 1718. The particularly special sights here are the museum in the imperial wing; the imperial staircase under an outstanding ceiling fresco painted by Paul Troger in 1739; the imperial and princes' rooms, and the monastery church with crypt and cloister.

Difficult Beginning

The first centuries were turbulent indeed. There were legal struggles, tithes were lost, and financial problems forced the monastery to sell land. Also, the emperor's demands for financing wars created debts that had to be repaid with the revenues from wine-growing and other agricultural business. Because of the great poverty suffered by the people, the monastery often had to waive rent payments. Also other losses burdened the monastery, and hindered its development. In 1481, the monastery was under threat from the Hungarians, and enormous damages were suffered; this resulted in very small or virtually no grape harvests in the monastery's vineyards. At the end of the 15th century, the situation improved – something documented by the commissions to the Danube School artists.

The First "Lesehöfe" (Harvest Centers)

To be able to manage the many scattered vineyards, central gathering places were created in the vineyards; these were useful for the organized collection of grapes as well as their vinification. The locations were used for tithe collections as well. And they helped ensure that the harvested grapes could be brought in at specific dates and times. From these points, farmers transported – though forced labour - the grapes and the must to the monastery. Also at these gathering centers, administrators functioned as wine-growing advisers and supervisors. One of the first harvest centers was created in Stein in 1286.

Shipping on the Danube surely had an important influence on the selection of this location. From Stein, transport to Göttweig over the water by wooden row boats was laborious; also, customs were high. Records show that grapes and grape products from the entire region were processed in the town of Stein. After numerous changes in ownership, the lovely building now represents the historical area of the town of Krems.

In 1463, the first wooden bridge connecting the northern and southern banks of the Danube river was erected in Mautern. As a result, transport of the harvest became much easier, and the economy improved significantly. The harvest center in Furth near Göttweig gained in importance, and was maintained by the monastery until 1839.

Strict Regulations for Wine-growing

In the 14th century, wine culture at the Göttweig monastery grew steadily. The steward controlled meticulously the wine-growing methods, and these were documented. Specific dates and records were established: these listed work deadlines, the number of vines, the fertilization times, and the right dates for vine pruning as well as weeding the soils.

Ditches were dug in order to avoid the run off of melted snow. And the so-called „Scheinboten“, or controllers, helped to carefully oversee the yields of the harvest period – which ultimately made it easier to control the tithes. Because of the strict regulations and relatively good educational standards – for those times - the social standing of the vintners was markedly higher than that of typical farmers.

The strict rules and seriousness applied to wine cultivation contributed to the very quality of the Göttweig vineyards seen today. Especially in Niederösterreich, or Lower Austria, of the early 16th century, wine-growing reached its first peak, and was at that time the most important source of revenue for Stift Göttweig.

Bavarian monasteries were the main purchasers - even those that possessed their own vineyards in the Wachau. The reloading point was the island of Wörth, near Mautern. From there, the wines, in wooden barrels, were delivered by wooden boats. Upstream, the boats were pulled by horses; downstream, they went with the water's flow. Because Stift Göttweig had the sole privilege for wine selling, many taverns were opened. The region's most significant tavern was in Stein, where the highly frequented Danube river wine tollgate also was located. The monastery owned popular taverns in Vienna and in Hungary as well.

Nobility prefers the Göttweiger

In the 16th century, the wines of Stift Göttweig were already enjoying a high quality status. Noble customers from all over Europe, including Austria's aristocracy, and even the imperial army troupes, were drinking the „Göttweiger“ monastery's wine. At one time, the Polish queen had purchased 300 „Eimer“, or 16,800 liters, of wine. With Göttweiger wine enjoying such a privileged reputation, the cornerstone for selective positioning had certainly been laid.

Wine as a Business – The First Bottling

Already in 1714, the monastery had a wine reserve of 20,440 Eimer (1.144,640 liters). At that time, a 17-year-old wine was considered as the best. And in 1749, Stift Göttweig even had a 45-year-old „Königsstätter“ wine stored in its barrels. The biggest Göttweig oak barrel held 646 Eimer (36,176 liters) of wine. And no doubt it was often filled: yearly income from wine was so high, that, after the huge fire in 1718, the monastery was able to acquire the services of Johann Lukas von Hildebrandt for the construction of the new buildings. Nearly all of the building costs were paid from the monastery's wine business revenues.

In 1730, the first bottling of wine took place at Stift Göttweig. The bottles had a glass balloon shape; for the transport of the bottles, special „Zellerwagen“ cart wagons were used. Also at this time, organised cellar management began at the monastery. Stift Göttweig had owned 4,000 hectares of forest, 900 hectares of agricultural land, dairy farms, a saw mill, a quarry, wine cellars and taverns in Göttweig and Vienna, as well as work-houses and school-houses, plus hunting and fishing rights. The monastery was one of the biggest employers of the region, with more than 1,300 people served under its dominion umbrella.

Time of National Socialism, Expropriation, Restitution

When the national socialists came to Austria, the monks of Göttweig were exiled to the small village Unternalb near Retz, about 100 km away from Göttweig. With the closing of the monastery's private school, and the erection of military barracks on monastery land in Mautern, the city of Krems took over the administration of Stift Göttweig; this was tantamount to expropriation. In 1940, all art objects were removed and the monastery's wine cellar was cleared out and sold. Four of the monastery's bells were melted down for war purposes. When the national socialists set up their educational programme in the monastery in 1943, the third reich eagle and Hakenkreuz were displayed at the main entrance. Then, following the end of the war in 1945, the Russian army replaced those symbols with a portrait of Stalin. On May 18th, 1945, the city of Krems returned to the Benedictines the plundered and wrecked monastery. Reconstruction began under the abbots Dr. Edmund Vasicek and Benedikt Ramoser. And, up through 1954, the confident and determined new abbot, Wilhelm Zedinek, managed to get the majority of real estate back into monastery

ownership through difficult negotiations with the country's reparation commission. Through this, a new economic basis was created. Parishes seeking Messwein, or altar wine, from Göttweig, had to store it in their own barrels - something that demonstrated just how bad were the post-war cellar conditions.

The New Beginning

Ageing monks as well as the lack of new members made a new beginning for Stift Göttweig very difficult. Business operations had to be reorganized and the choir boys area and monastery dining hall had to be newly done. In 1973, Abbot Clemens Lashofer succeeded Benedikt Ramoser as head of the monastery. And in 2005, he was elected for the sixth time as praeses of the Austrian Benedictine congregation. Until 1987, the monastery's 26 hectares of vineyards were managed under Father Albert Dixel and an oenologist, Josef Brückelmayr.

But then, because of economic reasons, the decision was taken to lease out the winery and vineyards. A wine enthusiast from Krems, Dr. Wolfgang Unger, took over the winery and ran it with full power and motivation. Upon his sudden death, his wife and daughter continued Dr. Unger's work until 2005, when they decided not to renew their lease. With this, the monastery leased the 26-hectare wine estate to the newly founded company, Weingut Stift Göttweig GmbH. (See page 10)

The Benedictine Monastery Today

Even in 2007, „ora et labora“ - pray and work - is still a core principle at Stift Göttweig. A difference between the Benedictines and other orders is that each Benedictine abbey is autonomous in terms of guidelines for worshipping God and how the monks earn their living. However, Abbot Clemens Lashofer is responsible for overseeing Göttweig as well as all other Austrian Benedictine monasteries. Of the 53 monks at Göttweig, 20 of them live in „Clausur“- which means, in Latin, a secluded area – and is closed to non-Benedictines. In this part of the building, the monks pray and meditate; they fulfill their other duties and responsibilities outside this area. The other members take care of 40 parishes in the diocese of St.Pölten, as well as the archdiocese of Vienna, which is home to 28 incorporated parishes that have belonged to Göttweig since its founding. Religious education and pastoral duties (also

in prison) for the entire surrounding area are carried out by the Göttweig priests. Five of the 53 Benedictine monks at Stift Göttweig are less than 30 years old.

It is also important to mention the touristic aspect of the Stift Göttweig wine estate.

In 2001, Stift Göttweig - along with the culture landscape of Wachau, the Stift Melk abbey, and the old town area of Krems - was added to the UNESCO list of world cultural heritage sites.

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Bayrische Benediktinerabtei: Geschichte des Stiftes Göttweig. 1983.

HD Alfred Bruckner: Heimatbuch der Marktgemeinde Furth. 1985.

OSR Hans Frühwirth: Der Kremser Wein und die Kremser Weinkultur. 2005.

Historic documents at Weingut Stadt Krems and Kelleramt Stift Göttweig.



2. Stift Göttweig Wine Estate Today

On January 1st, 2006, Stift Göttweig's 26 hectares of vineyards were leased to a newly formed group of associates. This company comprises those running the Stift Göttweig monastery itself; the management of another well-known area winery - Weingut Stadt Krems; Mr. Andreas Asamer; Dr. Manfred Asamer; Mr. Kurt Asamer; Mr. Hans Schmid; Dr. Rudolf Eichinger, and Dr. Werner Lanthaler. Heading this group is the highly experienced Fritz Miesbauer, whose stellar reputation began with his work at Austria's Freie Weingärtner Wachau winery as well as at another winery, Weingut Stadt Krems, which he has been running since 2003. The economic and quality upturn at Weingut Stadt Krems since Miesbauer's arrival there had impressed the other Stift Göttweig Wine Estate associates so much, that they asked Miesbauer to run the Göttweig vineyards, wine vinification and wine sales. Vinification of both Weingut Stift Göttweig and Weingut Stadt Krems wines is conducted in Krems; however, the wines belonging to each winery are aged and stored strictly under individual conditions.

Miesbauer receives excellent support by cellar master Leopold Figl and by Franz Josef Gansberger, who, with his extensive sales background, is responsible for customer contact in the food and wine trade; as well as by Wolfgang Friewald, who has been cultivating the vines and soils in the vineyards for several years already.

Fritz Miesbauer, who already in 1996, at the age of 27, was named „Winemaker of the Year“ in Sweden, is a true team worker who fully stands behind his colleagues and their fruitful cooperation.

From the Vine into the Cellar

„The high quality of the existing vines, especially Grüner Veltliner and Riesling, was one of the main reasons for entering into a new, long-term contract,“ says Fritz Miesbauer.

Now, Miesbauer is concentrating on the sustainable structure of the vineyards. The grapes are sorted by hand and transported in small crates to Weingut Stadt Krems for processing. And because of the highly organized logistics, also the cellar work and care for the wines is done at Stadt Krems as well. To guarantee the best working conditions, new cars and machines were purchased. Also acquired were new steel tanks with a total capacity of 150, 000 liters, and a newly installed cooling system. With the best possible employee coordination and the perfectly constructed cellar, new standards have been set for the production of Stift Göttweig wines.



3 The Bridge Between Tradition and Innovation

Responsibility and Confidence

The honourable - and challenging - work at the Stift Göttweig wine estate is of course steeped in history. Because of its ancient wine-growing tradition – since 1083 A.D. – the estate certainly has a sparkling sheen. No doubt, time has turned the wine estate into a profound institution. And building on this foundation is a beautiful challenge. Entrusting the wine estate to Fritz Miesbauer reflects complete confidence in his talent and ability.

It is clear that leading such an historic wine estate into the future entails great responsibility. Still, at the same time, taking part in this development is very exciting. Rich in history and tradition, yet now in a fast-paced age of snap-shot images, the estate's journey into the future must be authentic and driven with great care. This responsibility, taken in collaboration with the fathers of Stift Göttweig, will require from the team much foresight, creativity and the utilization of great potential.

The Wine-growing Philosophy

The quality of wine depends greatly on the sites, and monasteries and cloisters have always known where the good wine grows. Therefore, it is clear that grapes typical to the region must be focused on. Fritz Miesbauer will be creating modern wines with character. Through working in harmony with nature, he will link tradition with modern technology. Both Miesbauer and Figl aren't technocrats; nor are they wine designers. Their attention is directed to wines that are authentic, honest and natural. Göttweiger wines must once again reflect the heralded position they once enjoyed for centuries; quite simply, there is no other way for a traditional winery to take.

The New Wines of Vintage 2006

To underscore the importance of tradition, Abbot Clemens Lashofer blessed the new vintage wines at their debut presentation on November 11th, 2006. The future Göttweiger wines will feature a fruity, dry white wine style.

The sites Gottschelle (Grüner Veltliner) and Silberbichl (Riesling) have an especially promising future. Fritz Miesbauer has set out to create unique wines of great character. Longer maceration time, spontaneous fermentation with natural yeasts,

and - when needed - maturation in wood, will through such a stylish development help make the site wines of Stift Göttweig recognizable – and unforgettable.

The wine bottle closures differ. The altar wine, or Messwein, bottles feature screw caps, while all the other bottled wines have glass stoppers. Fritz Miesbauer's decision to use these closures at Weingut Stift Göttweig was a result of his success using similar bottle closures at Weingut Stadt Krems.

The future

Fritz Miesbauer's vision is to build Stift Göttweig into a top quality white wine estate - without compromise. Even for the less prominent vineyard sites, exact profiles of their conditions are being drawn so that they can be cultivated optimally in the future.

Miesbauer wants to demonstrate that microclimatic conditions provide great opportunities for increasing the quality and diversity of the grape varieties, not only in the Wachau, but also in the region around the Stift Göttweig wine estate.

The wines of the Stift Göttweig estate will be sold „on trade“ exclusively: in top-level restaurants and selected wine shops, but not in supermarkets .

A crucial point is export. Right from the start, 50% of the bottles have been targeted for export to Germany, Switzerland and USA; Scandinavia and Great Britain should follow later in 2007. The annual mid-term production is set at 130,000 – 150,000 bottles. The Stift Göttweig wine estate is an independent winery that, despite its close cooperation with the Weingut Stadt Krems, will have its very own distributors.

The Joys of Pleasure

Fritz Miesbauer and his team are addressing people who appreciate quality and competence, and for whom optical appearance is important as well. The product „wine“ is considered by the team to be a work of art that links together the winery, the sites, the cellar work and the winery's appearance. Stift Göttweig wines are for enthusiasts seeking wines with character; people who like how wines evolve and show all their edges; wine drinkers who are keen on light, sparkling wines, but also enjoy noble wines; gourmets who like to lay down a good bottle of wine for a few years; people who know the joys of pleasure – and like to talk about them as well – and who simply want to have fun in life. The price segment for the final consumer is € 6.90 - € 14.90.

4 Label and Capsule Design

The design of the Stift Göttweig wine bottles plays a very important role and, just like the bridge between tradition and innovation, deserves special attention.

The **bottle-neck** is wrapped with a beautifully printed **capsule** that features striking details from the famous ceiling fresco above the imperial staircase inside Stift Göttweig. The baroque jewel was painted by the renowned artist Paul Troger in 1739.

Because of the modified use of the baroque relic, the bottle at first appears to be uniquely modern. But the **label text**, with its antique lettering, when combined with the picture, creates the expression of tradition – a purely timeless presentation.

The unique labels are decorated by angels featured in the Troger fresco; one particular angel is allotted to a specific grape variety and site.

The script used for “Stift Göttweig” in the center of the label dates back to a document from the time of the monastery’s founding. But, of course, for today’s wine bottles, the script was somewhat modified. However, the ligature, used by the Benedictines, was kept. Also, with the name „Stift Göttweig”, the „oe” was contracted, and „Stift Goettweig” became the new spelling.

Ligatures were used in the „Schreibklöstern”, or writing cloisters, where the monks working in them saved time by closely linking together consecutive letters through an alloying process. Many of these ligatures were used in medieval manuscripts in order to „press” a long word into a sentence. One can find them in signatures, for example monograms on jewellery and cutlery.

Certain ligatures are the first forms on typographical signets.

At the lower part of the label, the grape variety and site are listed. The label is eye-catching, with its impressive, clear appearance. But it seduces the eye to look more closely, to discover several subtle and interesting details.

Recognition is defined by the antique script in combination with the baroque angels – which deliver an outstanding shelf effect. The label and capsule were created by graphic designer Alessandri in Vienna.



5 Climate und Geology

The Stift Göttweig wine estate is situated for the most part on the right banks of the Danube river, in the wine-growing area of Kremstal. Only one vineyard, the Silberbichl, is located in the nearby Wachau.

The Kremstal has a distinctly mild climate. The soft, cool forest winds are highly beneficial for the rich aromas and flavours of the wines. The average annual temperature here is around 9.4° Celsius. The average rainfall is 530 mm.

Strong climatic differences in narrow areas of land is a significant characteristic of the Krems region. This is a result of the meeting of two conditions: the warm Pannonian air from the east, and the somewhat raw, cooler forest air from the Waldviertel in the north. Thanks to these, elegant white wines rich in aromas and fruitiness are produced.

The vineyards are situated on soft, south- and southeast-facing slopes close to the monastery. Protecting them from stormy weather patterns are the Dunkelsteiner Woods in the west. Here, the warm Pannonian climate is still effective. And the rich air from the thick woods lend to the grapes – and ultimately the wines - a significant spiciness. The extreme variations between day and night time temperatures – which are regulated by the Danube – also strengthen the grape aromas and flavours.

6 Soils, Sites and Varieties

The soils of the Göttweiger Berg are highly diverse. They range from loam and loess and local conglomerate to chalky clay and weathered slate.

It is not surprising that, in this area with such a long wine-growing tradition, there are just the right combinations of varieties and sites. The varietal breakdown is comprised of Grüner Veltliner, 60%; Riesling, 30%; Chardonnay, 4%; and Pinot Noir, 6%. The most important sites are Gottschelle, Silberbichl and Göttweiger Berg.

Sites

The wines of Stift Göttweig are dry, and distinguished by their animated freshness. Below are descriptions of the most important sites and specifications of the winery:

Messwein

The Göttweiger Messwein, or Altar wine, has been an institution in this Benedictine monastery for centuries. Grüner Veltliner and Rosé (from Pinot Noir) are vinified as light, dry wines. From the nature-friendly cultivation of the vineyards to the care and processing of the grapes and wine, the „Reinheitsgebot“, or purity law, of the church must be obeyed. Messwein cannot be produced without the permission of the bishop, and it must be only natural and unaltered. With 11.5 % alcohol (this may vary, depending on the vintage) Messweine is the lightest wine – very easy and drinkable.

Göttweiger Berg

The „Göttweiger Berg“ – as it has been known since 1083 A.D. – strongly benefits from the different microclimatic conditions. Here, the vegetation breathes the cool, soft and spicy air from the Dunkelsteiner Woods as well as the warm Pannonian air – all balanced with the natural humidity of the Danube region. There also are several geological differences, ranging from gravel and sand, and loess and loam, to weathered primary rock – all of which bring, along with the various grape varieties, a plethora of characteristics to the wines. This is an ideal site for Grüner Veltliner and Riesling. The Göttweiger Berg yields medium-bodied wines with in average of between 12% and 13% vol. alcohol. They are matured in steel tanks.

Gottschelle

The origin of the name „Gottschelle“ cannot be clearly determined, but it is assumed that it comes from the alpine regions, where a „Goetschen“ describes the pointed protrusion of a mountain crest. (The documentary registration: 1341, „Gotschalich“, from the book of the market-town, Furth, near Göttweig, by Franz Resch, Furth 1985).

On gravel and weathered sediments are huge loess formations, which are highly favourable for the development of the Veltliner grape. An impressive sight is the Zellergraben, a sunken road that exposes the thickness of the loess formations. The Zellergraben also underscores the meaning of the theme „loess and wine“.

The vines here are between 15 and 35 years old, and yield concentrated site wines with high storage potential. The grapes from these sites undergo spontaneous fermentation, and are matured in large wooden barrels. The Grüner Veltliner „Gottschelle“ is a region-typical wine with great character.

Silberbichl

The Silberbichl is a broad terrace vineyard perched above the Danube river, and comprised of „old Danube“ gravel and weathered stone that are covered with loess. This vineyard was documented as a site already in 1562. The name „Silber“ (silver) probably comes from „Glimmer“ (mica-slate) - which can be found here in large pieces; „Bichl“ is a variation of „Bühel“, or hill. This southeast-facing site lies in the wine-growing area of Wachau. Riesling is planted here because it is ideally suited to the soil.

7 „Kremstal DAC“ and „Kremstal DAC RESERVE“

In January 2007, the wine-growing area of Kremstal adopted the officially regulated DAC (Districtus Austriae Controllatus) appellation status. Fritz Miesbauer, manager of the Weingut Stift Göttweig and Weingut Stadt Krems wineries, is a strong promoter and protector of this "Controlled Designation of Origin".

“We are in one of Austria’s oldest wine-growing zones, and it is very important that we define and emphasise origin, style and identity,” says Fritz Miesbauer..

Kremstal DAC

Wines from the Kremstal DAC appellation must be vinified and bottled from Riesling or Grüner Veltliner grapes grown in the Kremstal only, and must show clear fruitiness and elegant spiciness. The alcohol content should be no more than 12 – 12.5 %.

“These are the classic wines of our region, so drinkable, and able to accompany an extremely broad range of foods,” Miesbauer explains. “They mature very well despite – or, actually, even because of – their light and pure aromas and flavours.”

Kremstal DAC Reserve

The wine estates Weingut Stadt Krems and Stift Göttweig, also a member of the noble association “Traditionsweingüter Österreich”, or Traditional Wine Estates of Austria, are among the first producers to offer KREMSTAL DAC wines. The wines were submitted for evaluation at the beginning of January and were immediately given DAC approval because of their vibrant aromas and well-woven balance. With 2007, winemakers chose a challenging vintage to begin producing DAC wines. The weather conditions were so variable and full of tension, that extremely tedious and particularly time-consuming selections during the harvest were necessary. But these intensive efforts proved to be highly successful.

Both wineries will offer the KREMSTAL DAC RESERVE as well. Also these wines have been made from the Grüner Veltliner or Riesling varieties, but the grapes – characterised by mature aromas and flavours – were picked later in the harvest season. The wines have a minimum alcohol content of 13%.

Varietal typicity is always of prime importance, including when maturation in small new barriques is applied. The earliest date on which a Kremstal DAC Reserve wine can be submitted for an official state quality test number is March 15th of the year following the harvest.

The KREMSTAL DAC wines from Weingut Stadt Krems and Stift Göttweig are available through the specialised trade and in fine dining establishments.

8 Stift Göttweig Brut

The old vineyards with Pinot Noir, Pinot Gris and Chardonnay on the slopes of Stift Göttweig – which faces the Danube river - are natural treasures. Treasures from which Fritz Miesbauer has selected the best parcels and most exciting terroirs for producing a fascinating sparkling wine.

The calcareous soils here ensure that the Burgundy varieties will develop minerality and complexity. Also, the micro-climate on the Göttweig slopes is ideal. On the one side, it is influenced by the warm air masses from the eastern Danube region and, as a result, delivers high ripeness. On the other side, the cool air currents from the Waldviertel region bring refreshing summer and fall nights – and the guarantee of fresh, crisp acidity.

So, while nature provides ideal conditions, Fritz Miesbauer and his team are responsible for putting them into effect:

The grapes are harvested by hand and carefully made into ripe, fresh base wine. Pinot Noir and Pinot Gris (around 80%), which bring warm, round notes, are married with Chardonnay (20%) for freshness and a brilliant glow. Following fermentation, this cuvée matures in bottles for 28 months on the lees until, finally, they are riddled by hand for 28 days. The date of the dégorgement is printed on the label of each bottle.

9 Ratings and Awards

Gault Millau 2010 / Austria

17/20	2008 Grüner Veltliner Gottschelle DAC Reserve
17/20	2008 Riesling Göttweiger Berg DAC

Falstaff Weinguide 2009/2010 / Austria

(90-92)/100	2008 Grüner Veltliner DAC Reserve Gottschelle
(89-91)/100	2008 Riesling DAC Reserve Silberbichl

Robert Parkers Wine Advocate: Austria 2007 Review

Valuated by David Schildknecht

89	Grüner Veltliner 2007 Gottschelle Kremstal Reserve
89	Riesling 2007 Silberbichl Kremstal Reserve
88	Riesling 2007 Göttweiger Berg Kremstal

January 2009: Philipp Bloom, Wine Report 2009

Boost for Stift Göttweig

The venerable Stift Göttweig, a monastery founded in the Middle Ages and commanding the eastern entrance to the Wachau, has put the vinification of its hitherto thoroughly unremarkable wines into the very capable hands of Fritz Miesbauer, ex-Freie Weingärtner Wachau, who has already transformed the Weingut der Stadt Krems, of which he remains director.

Weinwelt August/September 2008/2009

90/100	2006 Riesling Silberbichl
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Wine & Spirits, April 2008

	2006 Grüner Veltliner „best buy“
92/100	2006 Grüner Veltliner Messwein
89/100	2006 Grüner Veltliner Göttweiger Berg

Falstaff Weinguide 2008/2009

91-93/100	2007	Grüner Veltliner Kremstal DAC Reserve Himmlisch
89-91/100	2007	Grüner Veltliner Kremstal DAC Reserve Gottschelle
90-92/100	2007	Riesling Kremstal DAC Reserve Silberbichl
88/100	2007	Grüner Veltliner Kremstal DAC Göttweiger Berg
88/100	2007	Riesling Kremstal DAC Göttweiger Berg

Falstaff Weinguide 2007/2008

91/100	2006	Riesling Silberbichl
90/100	2006	Grüner Veltliner Gottschelle
89/100	2006	Grüner Veltliner Göttweiger Berg
88/100	2006	Riesling Göttweiger Berg
88/100	2006	Grüner Veltliner Messwein
86/100	2006	Rosé Messwein PN

Gault Millau Weinguide 2008

★★	Grüner Veltliner	2006	Gottschelle
★★	Riesling	2006	Silberbichl
★★	Riesling	2006	Göttweiger Berg
★★	Grüner Veltliner	2006	Göttweiger Berg
★	Grüner Veltliner	2006	Messwein