

The product range

Weißburgunder
Quality wine, dry



Siegender Rot
Cuvée Cabernet Sauvignon and Merlot
Quality wine, dry
Large wooden cask



Merlot
Quality wine, dry
Barrique



Cabernet Sauvignon
Quality wine, dry
Barrique



The Premium wine

‘O´Dora’ translated means ‘The work of the Dora marsh’. O´ (stands for Opus = work) and Dora is the name of the wetland area.

During the vinification process, particular emphasis is placed on using intact grapes with a high degree of phenolic ripeness. The temperature-controlled fermentation on the skins takes around 21 days and this is followed by malolactic fermentation in the barrique. The wines are then stored predominantly in the new Allier oak casks (with 225 l capacity) for around 16 months.

The Cabernet Sauvignon and Cabernet Franc varieties undergo separate vinification and the cuvée is only determined prior to the bottling. The unique filtration of the wine also takes place just before bottling.

O´Dora
Cuvée of
Cabernet Sauvignon
and Cabernet Franc
Quality wine
dry
Barrique



Weingut Klosterkeller Siegendorf
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Sales direct from the winery in Siegendorf:
Every Friday from 13.00 to 17.00
Every Saturday from 9.30 to 12.30



Contact

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**WEINGUT
KLOSTERKELLER SIEGENDORF**
A Lenz Moser winery since 1988





Celtic burial mound

The vineyard

The Klosterkeller Siegendorf winery has been cultivated by the Lenz Moser winery since 1988. The vineyard has a very unique location. It faces south-south west on a gentle slope and is planted with over 600 rows of vertical vines based on the Lenz Moser high-altitude cultivation system. Its 24-hectare dimensions (approx. 2,000m long and 70 to 150m wide) are truly unique when it comes to winegrowing conditions in Austria. The vineyard extends over two connected wetland areas known as 'Dora Dülö' and 'Urasagi Puszta'.

Red wine grapes in particular are pressed here. By 1990, the vineyard had been fully replanted with red wine vines of the Cabernet Sauvignon (11 ha), Cabernet Franc (3 ha) and Merlot (7 ha) varieties. These vines have now reached the optimal age and are producing red wines which pack a punch. With red wine vines accounting for approx. 87% of its vines, the vineyard is one of the flagship companies when it comes to the production of local red wines. Weißburgunder (3 ha) vines are the only white wine variety cultivated here. The grapes are all picked by hand.

The history

The market town of Siegendorf is situated around 60 km south of Vienna, right by the Hungarian border. While it was first documented in 1254, its history dates back much further, at least back to Roman times. The origins of winegrowing here can be traced back to the Late Bronze Age as proven by approx. 2,500 year old grape seeds found in local Celtic burial mounds.

The region's particularly mild Pannonian climate, predominating thanks to its close proximity to the Lake Neusiedl just 4 km away, offers the perfect winegrowing conditions. Siegendorf is situated south of the 47 degrees of latitude line and east of the 16 degrees of longitude line, at 176m above sea level. It is an excellent location for producing hefty red wines and characterful white wines. Some 2,000 hours of sunshine each year along with a low level of annual precipitation (around 600 mm) and warm, sandy soils rich in humus provide the perfect winegrowing conditions.



Klosterkeller Siegendorf winery



Head Oenologist Ing. Michael Rethaller

The directors

Ing. Gerhard Allacher and Simon Hahnekamp have been involved with the winegrowing process at the winery for 20 years, from the labour in the vineyard to the bottling of the wines. In addition to the unique climatic conditions, the success of the vineyard is also based on its careful management. It's about quality over quantity; the yield per hectare is kept deliberately low to maintain a high level of natural extract concentration.

The quality of the wine begins in the vineyard. But retaining this quality requires expertise in the wine cellar. The vinification of the wines takes place at Lenz Moser in Rohrendorf and is the responsibility of the head oenologist and cellar manager, Ing. Michael Rethaller. Lenz Moser began to age its red wines in barriques for the first time in Austria and since 1987, the red wines have been subjected to a malolactic fermentation process.



Ing. Gerhard Allacher and Simon Hahnekamp

Looking after the wines

Weißburgunder

Gentle processing of the grapes, cooled fermentation, ageing on fine lees for several months and reductive expansion. Bottling within 6 months of the harvest so as to preserve the charming and fruity freshness to the optimum. The sulphur content is reduced to the minimum while retaining optimal quality, without adversely affecting the shelf life of several years.

Merlot, Cabernet Sauvignon and Cabernet Franc

Following the fermentation process which takes place on the skins over around 3 weeks and in special fermentation tanks, the malolactic fermentation is instigated – either in a large wooden cask or barrique, depending on the variety. The result are intensely coloured red wines with lots of fruit and rich in tannins.



Barrique cellar at Lenz Moser