

SCHLOSS GOBELSBURG

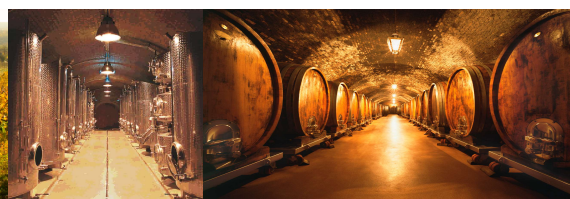
WEINKULTURERBE ÖSTERREICHS

VINTAGE 2010

Soil	Primary Rock (Perm, Gneis, Loess)
Grape variety	Pinot Noir, Riesling, Grüner Veltliner
Harvest	in small boxes in September 2010
Pressing	whole bunch pressing
Fermentation stillwine	Stainless steel
Maturation	Austrian (Manhartsberg) Oak Cask 25 hl
Second Fermentation	Bottle
Riddling	by hand 2020
Alcohol	12% by Vol
Dosage	Extra Brut
Category	Langenlois g.U.

QUALITY & TRADITION - The SCHLOSS GOBELSBURG VINTAGE is only produced in special years. The bottles remain for at least 10 years on the base, before they are riddled by hand and disgorged. The basis of this sparkling is derived of different varieties (Pinot Noir, Riesling, Grüner Veltliner) selected from different sites of the estate. Grapes from Heiligenstein, Gaisberg, Grub and Lamm are harvested at the right moment, laid in small boxes and are immediately pressed, whereby only the core of the basic wine is used.

SCHLOSS GOBELSBURG, a Cistercian monastic estate, is one of the oldest wineries in the Austrian Danube area with a documented history that dates back to 1171. All the vineyards are located on slopes and terraces around the valley of the river Kamp near the town of Langenlois and the village of Gobelsburg. Schloss Gobelsburg specialises in Grüner Veltliner and Riesling and produces authentic and noble wines from different single vineyard, village and regional appellations. The winery is member of the association 'Österreichische Traditionsweingüter', which is working on a vineyard classification project for the Danube area.



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