SCHLOSS GOBELSBURG

WEINKULTURERBE ÖSTERREICHS

TRADITION Grüner Veltliner

Appellation & stylistics	Niederösterreich
Grape variety	Grüner Veltliner
Soil	Loess, Sand
Training system	Guyot
Age of vines	~50 years
Harvest	November
Maturation	Austrian (Manhartsberg) Oak Cask 25 hl
Bottling	July
Alcohol	13,5 % by Vol

TRADITION - The grapes were pressed softly with only a few twists (as with a tree press), filled without degumming into a large Manhartsberg oak cask (25 hectoliters), and then spontaneously fermented without cooling. Following fermentation, the wine was racked three times until it was almost completely pure. The wine was bottled after maturing in the cask for 18 months.

Description: Initially somewhat reductive and coy, Havana tobacco and black pepper, zestful and only beginning to develop; full-bodied structure, dense and earthy, compact in every way, here the pepperiness sets the agenda, currently spices rather than nuances of fruit, in any case rich and multifaceted, great potential to mature.

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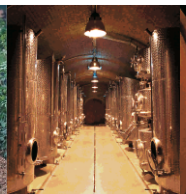
SCHLOSS GOBELSBURG, a Cistercian monastic estate, is one of the oldest wineries in the Austrian Danube area with a documented history that dates back to 1171. All the vineyards are located on slopes and terraces around the valley of the river Kamp near the town of Langenlois and the village of Gobelsburg. 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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