



SCHLOSS GOBELSBURG

WEINKULTURERBE ÖSTERREICHS

PINOT NOIR Reserve

Appellation	-----	Niederösterreich
Grape variety	-----	Pinot Noir
Soil	-----	Tertiary Gravel, Alpine Origin
Training system	-----	Guyot
Age of vines	-----	~20 years
Harvest	-----	October
Fermentation	-----	Open Fermentation Vat
Maturation	-----	Austrian (Manhartsberg) Oak Cask (600 lt)
Bottling	-----	June
Alcohol	-----	13 % by Vol

PINOT NOIR - The Cistercian monks of the Stift Zwettl monastery brought Pinot Noir to Langenlois from their ancient homeland, Burgundy. This variety holds a strong symbolic meaning for the Cistercians. That is why they spread Pinot Noir also throughout numerous other European regions as well. The crushed gravelly soils south of Gobelsburg are ideal for the variety because the calcareous content allows for good drainage. Maturation of the wine lasts for 18 months in Austrian oak barrels and then for another 6 months in bottles. The wine is unfiltered and can show sediments.

Description: You could easily mistake this for a village wine from Burgundy, thanks to the cherry, earthy and meaty notes, as well as the balance of dry tannins and bright acidity on the medium-full body. Long, dry and mineral finish.

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.



SCHLOSS GOBELSBURG

Schloßstr. 16 A-3550 LANGENLOIS

T: +43 (2734) 2422 F: +43 (2734) 2422-20

schloss@gobelsburg.at www.schloss-gobelsburg.at

