



SCHLOSS GOBELSBURG

WEINKULTURERBE ÖSTERREICHS

EISWEIN Grüner Veltliner

Appellation	Niederösterreich
Soil	Tertiary Gravel, Loess
Trainingsystem	Guyot
Age of vines	~ 25 years
Harvest	22nd of January 2019
Maturation	Small Acacia Cask
Bottling	August 2019
Alcohol	9,5 % by Vol
Residual Sugar	240,0 g/l

EISWEIN GRÜNER VELTLINER - Icewine is one of the estate's sweet wine specialities. While we can produce noble sweet wines (Auslese, BA and TBA) in exceptional years only, we make Eiswein nearly every year. Grüner Veltliner is especially good for Eiswein. Because of this variety's thick skin, the grapes can hang on the vines for a very long time without any damage occurring. According to the Austrian wine law (unlike other countries) the grapes must be frozen naturally and can be harvested at a minimum temperature of -7°C.

DESCRIPTION - Freshly cut boletus is joined by rhubarb and white pepper, a lively nose with a clear pear and quince palate. Mellow and flowing, hearty and plump with unusual density for an Eiswein, in the initial stages of development.

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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