



# SCHLOSS GOBELSBURG

WEINKULTURERBE ÖSTERREICHS

## BLANC DE BLANCS

Soil	Gneis, Perm Sandstone, Loess
Grape variety	Chardonnay, Welschriesling, Grüner Veltliner
Harvest	September
Cellar processing	whole bunch pressing
Yield	50 %
Fermentation stillwine	Stainless steel
Maturation	Austrian (Manhartsberg) Oak Cask 600 lt
Second fermentation	in bottle
Riddling	per hand
Dosage	Brut
Alcohol	12 % Vol
Category	Sekt g.U. Reserve

**QUALITY & TRADITION** - The base wine for this Blanc de Blancs is derived from three different varieties (Chardonnay, Welschriesling and Grüner Veltliner) selected from different sites close to the estate. The grapes are hand-picked at the right grade of ripeness, laid in small boxes, immediately transported to the winery and gently processed. Only the core of the pressing is used for the first fermentation. The base wine matures for six month in oak casks. Then the wine is bottled for the second fermentation. It rests for three years on the lees, which contributes to the creamy texture, it is hand riddled and then disgorged.

**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 specializes in Grüner Veltliner and Riesling and produces authentic and noble wines from different single vineyards, 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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