

SCHLOSS GOBELSBURG

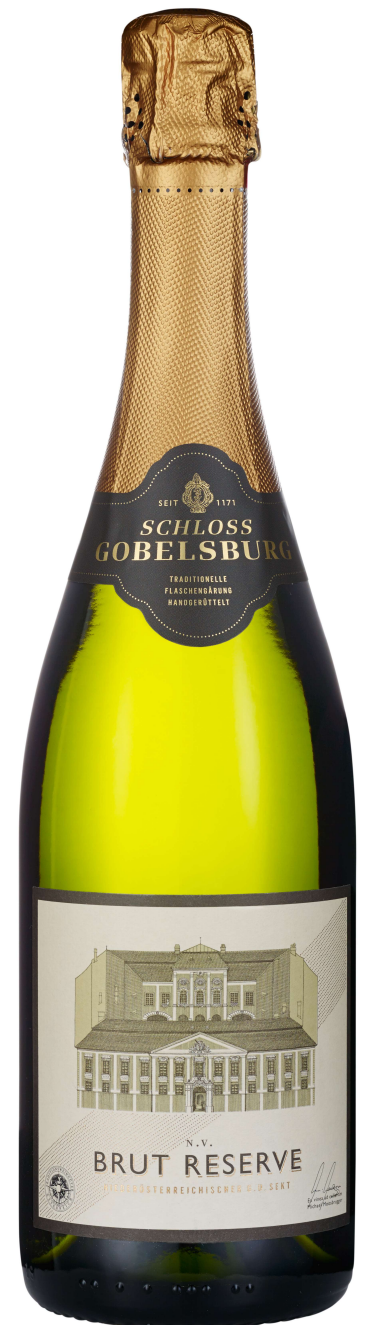
WEINKULTURERBE ÖSTERREICHS

BRUT RESERVE

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

QUALITY & TRADITION - The basewine of this sparkling is a selection of varieties (Pinot Noir, Riesling, Grüner Veltliner) from throughout the wine estate and its locations. The grapes from Heiligenstein, Gaisberg, Grub and Lamm are harvested at the right moment, laid in small boxes and immediately pressed, whereby only the core of the basic wine is used. After six months of cask storage, it is filled into bottles for the second fermentation. It then rests for two to three years on the yeast, which contributes to a creamy texture, until it is turned slightly and riddled by hand, then degorged.

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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Schloßstr. 16 A-3550 LANGENLOIS

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

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

