



SCHLOSS GOBELSBURG

WEINKULTURERBE ÖSTERREICHS

ZWEIGELT Reserve

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| Appellation | Niederösterreich |
| Grape variety | Zweigelt |
| Soil | Tertiary Gravel, Alpine Origin |
| Trainingsystem | Guyot |
| Age of vines | ~ 35 years |
| Harvest | October |
| Fermentation | Open Fermentation Vat |
| Maturation | Austrian (Manhartsberg) Oak Cask (600 lt) |
| Bottling | September |
| Alcohol | 13,5 % by Vol |

ZWEIGELT - Grapes from the oldest Zweigelt vineyards of the winery are used for this wine. Especially the well-drained sites on the Gobelsburger Haide suit very well for red wine production. The wine is matured in regional oak casks (Manhartsberg) of 600 lt. The wine is only slightly filtered and could contain sediments.

Description: This has cooked red beet-aromas as well as ripe plums with a discreet touch of smoky oak. Some real concentration on the well structured palate, where the interplay of fruit, acidity and solid tannins gives the wine a lot of appeal. Long, rather complex, warm 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.



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