

Press dossier

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Weingut Schloss Gobelsburg

Schlossstrasse 16

3550 Gobelsburg/ Langenlois

T: +43-2734-2422

Email: schloss@gobelsburg.at

Web: www.schloss-gobelsburg.at



Introduction & Overview

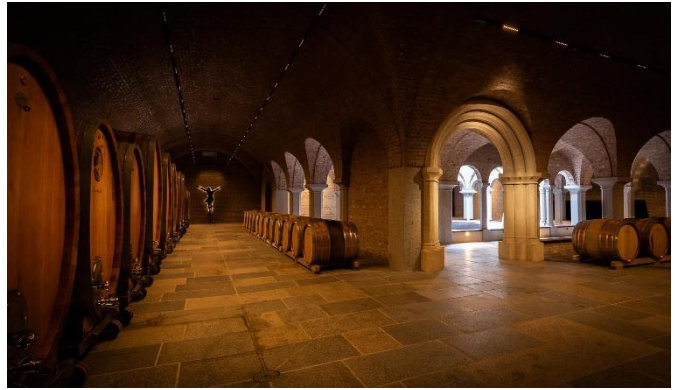
SCHLOSS GOBELSBURG is the oldest wine estate in the Danube river region Kamptal, and can look back on a documented history of viticulture that began in the 12th century. In 2021, **the venerable domain is celebrating its 850th year of winemaking**. Cistercian monks, who spread throughout Europe from Burgundy in the 12th century, acquired their first vineyards in 1171, and have had a lasting impact on viticulture in Austria over the past 850 years. Schloss Gobelsburg has been operated by the Moosbrugger family – Eva & Michael – since 1996.

Over the centuries, monks have planted & cultivated vineyards in the very best sites in Austria. Today, Schloss Gobelsburg focuses on the Danube appellations' regionally typical wines of protected origin, in the three categories Gebietswein (regional wine), Ortswein (village wine) & Riedenwein (from individual vineyards). The estate's vineyards include parcels in world-famous sites such as Ried HEILIGENSTEIN or Ried LAMM.



In the last 850 years, sustainable viticulture has never been a matter of fashion for the monks, but rather has always remained a matter close to their hearts. The vineyards are looked after with care & attention, from pruning to foliage canopy management. In autumn, when leaves are turning golden in October & November, the clusters are harvested by hand and carefully transported to the cellar in small boxes. In the cellar, the grapes are once more critically & painstakingly inspected and, if need be, sorted yet again before being gently pressed.

The observation of simplicity & austerity is a central theme to the Cistercian Order, which here shows the way to vinifying great wines. Centuries of experience bear witness to the fact that elaborate technology is not required to produce excellent wines. The factor of time has become a rare commodity these days – however, Schloss Gobelsburg's wines are granted the luxury of being able to unfold with peace & quiet in the cool cellars.



In addition to the regionally typical wines of the Kamptal, other diverse vinous specialties are created in the cellars of Schloss Gobelsburg.

Since LANGENLOIS has developed into the epicentre of top- quality Austrian sparkling wine production over the past few decades, Gobelsburg has come to be considered a specialist in Austrian sparkling wine.

In addition to their classic BRUT RESERVE, a BLANC DE BLANCS, a BRUT ROSÉ and a VINTAGE SEKT are offered, which are fashioned by hand at Schloss Gobelsburg.



Cool climate red wines, focussed on the Pinot family (Pinot Noir, Sankt Laurent & Zweigelt), are grown here on the ancient gravel banks of the Danube.

The sweet wines from Gobelsburg are a small but very fine addition to round out the programme. Prädikatswein is vinified here at all levels, and Eiswein is also harvested with regularity.

The estate is also known for its engagement with historical vinification techniques, expressed in its TRADITION wines.

Schloss Gobelsburg is a member of the winegrowers' association Österreichische Traditionsweingüter, which is currently engaged in establishing a classification of Austria's vineyards.

Schloss Gobelsburg – Austria | Wine | Culture | Heritage

Gobelsburg's history of settlement goes back beyond 4000 years, which is documented by Celtic ceramics shown in a vitrine of the Gobelsburg cellars.

The castle was first mentioned in a contract dated 1074 in relation to *Azzo de Gobatsburich, Earl of Kuenring*. The monastery of Zwettl – also a Kuenringer foundation of 1138 – in the northern parts of the province Niederösterreich is today the owner of the property. But till the beginning of the 13th century the fortress remained in the belonging of the Kuenringer family but changed hands until 1740 to as many as 19 different families on the estate and castle Gobelsburg. The last aristocratic owner – *Freiherr Achaz Ehrenreich von Hohenfeld* – instigated the alterations of the Renaissance manor house of the 16th century into a handsome Baroque chateau in the first half of the 18th century. On the 17th of September **1740** Ehrenreich sold the property for 40.000 Gulden to the monastery of Zwettl, which had already a manor estate in Kammern since 1171. With the purchase important vineyards on the Gobelsburg side (Steinsetz, Haide, Redling) were added to the existing vineyards on Heiligenstein, Gaisberg, Renner and Lamm. When in **1784** the old Manor in Kammern burned down, the two properties were brought together at Schloss Gobelsburg.

In the beginning of the 19th century the cellar capacity is reported to be of 1410 Eimer, which is about 85000 litres of wine, partly brought to the monastery and sold there, partly sold from the castle. The wines were named either after their origin (Nussberger, Zöbinger, Gobelsburger) or for their use (Messwein, Conventwein, etc). Since the middle of the 19th century estate bottling is reported, but the biggest share is sold in small casks.

Until 1930 the wines of the winery in Nussdorf (Vienna) were also brought to Schloss Gobelsburg. Due to the difficult economic situation in the late twenties the property was then sold to the monastery Schotten in Vienna. The Manor, which is very similar in form and appearance to Schloss Gobelsburg, still exists.

Between world war one and two the castle was used as a summer camp for apprentices. During world war II French soldiers were imprisoned and the castle was left devastated in **1945** and all the reserves in the wine cellar back to the last century were gone.

Father Bertrand Baumann – a monk of the monastery, who took over in **1958** – was an extraordinary winemaker. He not only achieved to establish the 'altar wine' as an Austrian Classic, but he also established the winery as the leading winery of the area. The wines of the library still show today the greatness of his skill.

Since February **1996** the estate is managed by Eva & Michael Moosbrugger. Michael originates out of a Hotel family in Lech / Arlberg (Hotel Post in Lech), but turned into winemaking after some years of University and Hotel business. In 2006 Michael was awarded with the title **'Winemaker of the year'** by the wine magazine *Falstaff*. In 2007 followed the **'Golden Glass'** by the Swedish Food & Wine magazine 'Alt om mat and 'Alt om vin' - the first time for an Austrian winery. In 2009, 2010, 2011, 2013, 2014 & 2019 the Winery was awarded with the titles **'Top 100 Winery of the year'** and in 2009 'Champion of Value' by the **Wine & Spirits** Magazine. 2019 the estate is listed in the category of **'World's best Vineyards'** (Top 50).

Primary goal is to preserve, develop and bring the cultural heritage of Schloss Gobelsburg with its prime vineyards on the oldest documented sites of the area into a new generation.

The Castle and its Architecture

The castle situated next to the church on the 'Burgberg', forms jointly with the church a fortification as a four-winged building complex with a Renaissance core. First documented in 1074, Schloss Gobelsburg evolved from a castle in the 16th century. It was completely rebuilt in 1725 by Joseph Mungenast.

Exterior Building

The castle presents itself today as a two-storey, four-sided building complex with a massive mansard hipped roof and a high compensatory base rising to the north. The main façade of the south tract is 13-axial with 5-axial protruding façade bays, with interlacing plaster work beneath the window roofing and in the fields following. In the middle-axis is a gabled portal with pilasters on the sides and the Zwettl Monastery coat of arms. A double coat of arms is also to be found in the gable field. The windows of the ground floor are furnished with baroque gratings.

In the lenticular courtyard are arcades with groin vaulting on the north and south sides, remains of the building from the 16th century. As a main accent to the courtyard in the north wing, a tri-axial central pavilion rises a half-storey higher, emphasized on the exterior and courtyard side in the upper storey by round-arch windows and oblique oval oculi between gigantic pilasters, respectively, standing volutes. In the raised part one can admire the sundial of 1743 (renovated in 1966). The entrance door is equipped with metal fittings and handles from around the middle of the 18th century. In the drive-through entrance hall, on the north side, a wrought-iron door with metal bands and hand grips is still retained from the 16th century.

Interior

One reaches the upper floor up a triple stairway with a wrought-iron grill from the middle of the 18th century. These grandiose rooms, of which there are six in number, are found in the south tract. In the south-west corner is the chapel with a stuccoed flat ceiling. There is an oval frame on the curved mirror containing the oil painting "The Birth of Christ" from Martin Johann Schmidt, from the middle of the 18th century. It is decorated with a sarcophagus altar, with a picture-frame altarpiece from 1769, with side pilasters with volute extensions. The altar picture depicts "St. Bernard Before the Cross", also from M. J. Schmidt.

The rooms in the upper storey are almost completely decorated with leaf work and interlacing stucco. The south tract is characterized by grooved flat ceilings with stuccoed or painted scenes from Roman and Greek mythology. A further characteristic of these rooms are the four tiled ovens from the second half of the 18th century. These are glazed in various colours, with partly unglazed, respectively, gilded interlacing decoration with figural additions.

Vineyards and sustainable grape production

In 1996, the Schloss Gobelsburg Winery was accepted as member of the renowned Verein 'Österreichische Traditionsweingüter' (Association of Austrian Traditional Wineries). The association – since 1992 – is focused on wines of origin and was founded with the ambitious goal to classify the vineyard sites in Austria in order to give the consumer an orientation in the diversity of Austrian vineyard sites.

As one of the oldest wineries in Austria, Schloss Gobelsburg has some 80 hectares in historical vineyard sites around the castle. Every site has its specialties and particularities with different soil and micro-climatic conditions. From the sun-exposed terraces at Heiligenstein and Gaisberg to the extensive vineyard sites around the castle, the vines are subjected to a wide range of conditions. In accordance with their respective potential, the best possible development conditions are established for every grape variety.

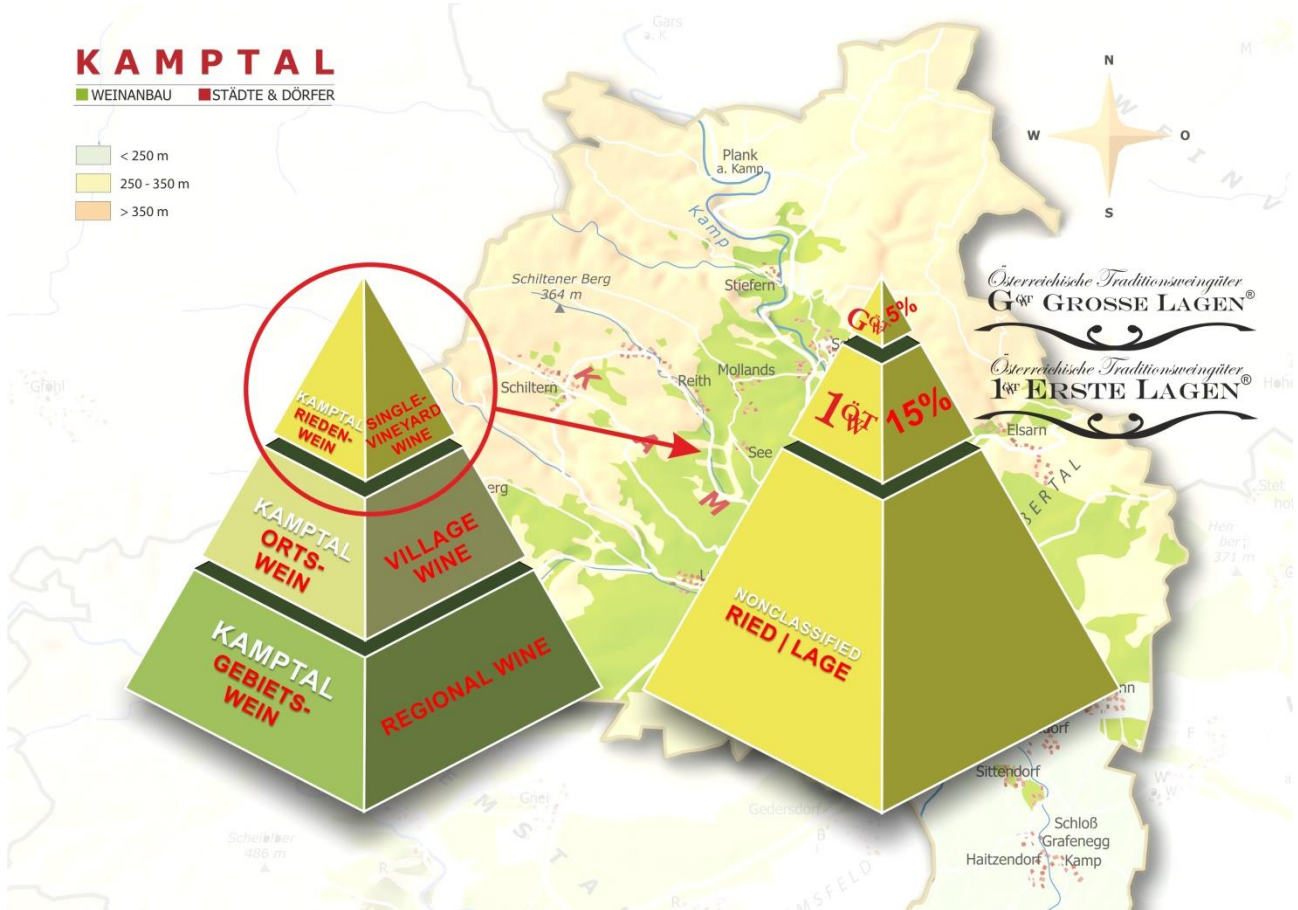
In the valleys around Krems two significant types of vineyard structure for white wines can be identified. On one side there are the meagre and stony terraces, where Riesling has proven to be the most suitable varietal over centuries, on the other hand Grüner Veltliner thrives on the sandy loess soils of the environs.

But also, the Danube formed the structure of this area in the past 60 Mio of years. This is why old riverbed structures and alluvial soil can be found in certain areas of the Danube appellations. Red wine has enjoyed a very long tradition at Gobelsburg Castle: The abbots of all Cistercian monasteries met on a regular basis in Burgundy (origin of the religious order). In this way, the monks were continuously in contact with winegrowing in Burgundy. It is therefore no big surprise that all Cistercian monasteries of Europe also have **Pinot Noir**. This is how Pinot Noir found its way to Schloss Gobelsburg and the Danube area where it developed its own characteristic and expression. Today the estate occupies beside on Pinot Noir also on its relatives St. Laurent and Zweigelt.

The human relation to nature and agriculture is an immanent occupation for a monastery and monks. At Schloss Gobelsburg, sustainable and integrated winegrowing and farming is not just simply 'en vogue' as a current trend. The monks of the Zwettl Monastery, who had managed the winery themselves until 1995, used organic fertiliser, abstained from employing herbicides and insecticides, and endeavoured to reduce the use of plant protectants.

Appellation & Individual Sites

The appellations of the Austrian Danube region (Kamptal, Kremstal, Traisental und Wachau) are differentiating between three categories of origin – wines of the region, wines from a designated village area and wines from an individual site (single vineyard, cru).



The estate is working in about 30 different single vineyards. The best vineyard sites are vinified and bottled individually. The designations "ÖTW_Erste Lage" (comparable to the concept of a *Premier cru*) and "ÖTW_Grosse Lage" (comparable to the concept of a *Grand cru* – but currently not classified yet) are taken from the classification of the Association 'Österreichische Traditionsweingüter':

Ried HEILIGENSTEIN – Zöbing 1 ^{ÖTW} Erste Lage	Riesling
Ried GAISBERG – Zöbing 1 ^{ÖTW} Erste Lage	Riesling
Ried LAMM – Kammern 1 ^{ÖTW} Erste Lage	Grüner Veltliner
Ried GRUB – Kammern 1 ^{ÖTW} Erste Lage	Grüner Veltliner
Ried RENNER – Kammern 1 ^{ÖTW} Erste Lage	Grüner Veltliner
Ried SPIEGL – Gobelsburg	Grüner Veltliner
Ried STEINSETZ – Gobelsburg	Grüner Veltliner

Grape varieties:

Grüner Veltliner	55 %
Riesling	25%
Zweigelt	6%
Blauburgunder	6%
St. Laurent	6%
Merlot	2%

Cellar and Vinification – simplicity and strictness

The oldest part of the cellar dates back to the original fortress in the 11th century. Over the centuries, the cellar was continuously expanded like between 2018 and 2021. Over a period of three years the **new cloister cellar** was under construction, that serves now as the new centre of the facility. The structure was adopted from Cistercian architecture, because all monasteries are constructed after the same master plan, where a cloister is built around a courtyard with affiliating functional rooms for the monks, like the church, the chapter house, dormitories, refectories, etc. So – in the new cellar there is now 12 Joch cloister around the courtyard that serves as well for **light, air and water** (three elements of life) with the affiliating vinification rooms. The long construction period was indebted to a handcrafted way of construction due to sustainable reasons.

In times when many large international cellars are attempting to produce uniform wines which try to please uniform and standardised tastes, Moosbrugger is convinced that the future of wineries like Schloss Gobelsburg is based on **individuality and character**. As a high level of technology is necessary to guarantee uniformity, Moosbrugger believes, that a maximum of individuality can only be achieved through reduction of intervention.

This is why thought were not focusing on the question what technology could be added to the cellar facility, but which could be left away. Moosbrugger therefore developed the '**Dynamic Cellar Concept**' for Gobelsburg. The key issue here is to have flexible cellar operation where – to put it simple – wines are no longer pumped from one location to the other but transported in 'barrels on wheels' from one part of the cellar to the other.

The containers used to mature wines also help shape the character of these wines. For centuries oak trees from the Manhartsberg (a region north of Langenlois) are used for the large and small casks. Of course, this tree's origin has a different character than those from Allier or America. But it's the regional character that forms the authentic personality of Schloss Gobelsburg wines, which comes from a symbiosis between the trees and the grapes, that are grown under the same climatically and geological conditions.

This approach is also based on important findings derived from the study of old wine-making techniques, which also results in a wine series by the name of '**Tradition**'. These wines are made using the traditional method of the 19th century and do not only have old and sound ageing structures, but also pave the way to an (almost) forgotten Austrian culture of taste.

The Wines (Schloss Gobelsburg)

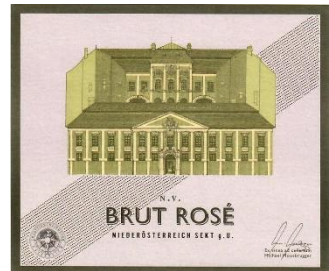
Schloss Gobelsburg *BRUT RESERVE*

The *BRUT RESERVE* is the most classic in our Sparkling assortment. The typical style of the *BRUT RESERVE* originates from the cool and animating freshness of the Danube region. High altitude vineyards paired with the personality of the regional grape varieties of Grüner Veltliner, Riesling and Pinot Noir are forming the style of this classic sparkling. Grapes are harvested at the right moment, transported in small boxes and are immediately pressed, whereby only the core of the basic wine is used. After six months of cask storage, it is bottled for the second fermentation. It matures for between 2 and 3 years on the yeast, which contributes to the creamy texture, until it is hand riddled and then disgorged.



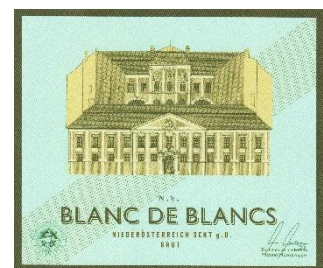
Schloss Gobelsburg *BRUT ROSÉ*

Our *BRUT ROSÉ* is our new beloved child. The fine elegance of the Schloss Gobelsburg *BRUT ROSÉ* is a mirror of its originating charming landscape. The soft hills and hillsides of the Danube valleys, picturesque villages and traditional craftsmanship of winegrowers and cellar masters are forming the noble character of this sparkling wine. Grapes are harvested at the right moment, transported in small boxes and are immediately pressed, whereby only the core of the basic wine is used. After six months of cask storage, it is bottled for the second fermentation. It matures for between 2 and 3 years on the yeast, which contributes to the creamy texture, until it is hand riddled and then disgorged.



Schloss Gobelsburg *BLANC DE BLANCS*

Our *BLANC DE BLANCS* is favoured by the sparkling connoisseurs. The Schloss Gobelsburg *BLANC DE BLANCS* style is on one side marked by the vineyards of the Danube region and their grape varieties (Grüner Veltliner, Welschriesling, Chardonnay). On the other side is the character marked by the vinification in barrels made of Austrian oak trees. Grapes are harvested at the right moment, transported in small boxes and are immediately pressed, whereby only the core of the basic wine is used. After six months of cask storage, it is bottled for the second fermentation. It matures for between 2,5 and 3 years on the yeast, which contributes to the creamy texture, until it is hand riddled and then disgorged.



Schloss Gobelsburg *VINTAGE*

Our *VINTAGE* is our company in the special moments of our life. The *VINTAGE* style at Schloss Gobelsburg is a homage to the art of craftsmanship in respect to the past centuries. A minimum of ten years of bottle storage is required to achieve finesse and elegance in a *VINTAGE*. Only special vintages are used for a *VINTAGE* (2001, 2004, 2008). Grapes are harvested at the right moment, transported in small boxes and are immediately pressed, whereby only the core of the basic wine is used. After 12 months of cask storage, it is bottled for the second fermentation. It matures for at least ten years on the yeast, which contributes to the rich texture, until it is hand riddled and then disgorged.



LANGENLOIS | Kamptal^{DAC} Grüner Veltliner

Langenlois is the centre of the appellation Kamptal and is one of the historical and cultural centres of wine in Austria. The gentle hills around the historical city have rendered outstanding service to the glory of the appellation. Löss – Alpine material sedimented over the past 2 Million years – is the fundamental component of this wine.



Ried STEINSETZ – Gobelsburg | Kamptal^{DAC} Grüner Veltliner

Ried (single vineyard, cru) Steinsetz is situated south of the castle just outside of the village Gobelsburg and is marked by sedimentation material of Danube and Traisen. Depending on the size of the flow smaller or larger pebbles – mostly quartzite – were deposited. The sediments are covered by loess of 10 to 50 cm.



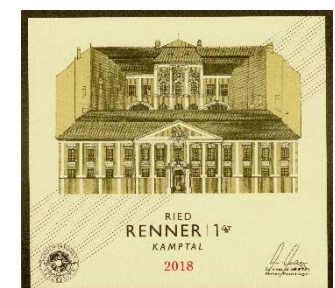
Ried SPIEGEL – Gobelsburg | Kamptal^{DAC} Reserve Grüner Veltliner

Ried (single vineyard, cru) Spiegel is an east to southeast-facing ridge situated south of Langenlois. The deep calcareous soils here are based on thick loess with a balanced mineral composition. Thin layers of gravelly stone in some places as well as old soil formations indicate that the loess was structured according to different climatic phases.



Ried RENNER – Kammern | 1^{ÖTW} Erste Lage | Kamptal^{DAC} Grüner Veltliner

Ried (single vineyard, cru) Renner is situated on the slope of the Ried Gaisberg Riesling terraces. The soil structure here is getting deeper and is offering more retention for the wines. Beside loess a high proportion of erosion material from primary rock (brownish para-gneiss, amphibolite and mica) is the basement of this vineyard.



Ried GRUB – Kammern | 1^{ÖTW} Erste Lage | Kamptal^{DAC} Grüner Veltliner

Ried (single vineyard, cru) Grub is a basin between Ried Heiligenstein and Ried Gaisberg. Slightly higher and wind protected the site opens to the south. 20.000 years ago – during the last glacier period – mammoth and reindeer hunters used it as a settling place. The soil consists of pure loess as well as remains of bones from the Stone Age period.



Ried LAMM – Kammern | 1^{ÖTW} Erste Lage | Kamptal^{DAC} Grüner Veltliner

The Lamm lies on the southeast part of the Heiligenstein, where the mountain forms into soft hills. In this cru, the Grüner Veltliner finds ideal conditions to outdo even itself. The terroir features loess and loam formed by the geological elements of the Heiligenstein (volcanic rock and heavy silt from the Permian period). A southerly-oriented slope with deep, fertile soil provides the core for power, body and grace.



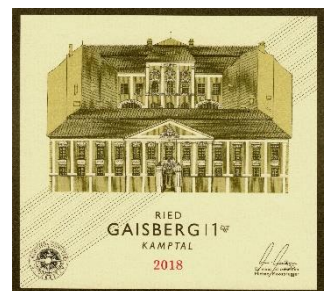
ZÖBING | Kamptal^{DAC} Riesling

The village of Zöbing is characterized by Riesling terraces. Primary rock and Permian soil are the fundament of the Zöbinger Riesling personality. The village got high recognition after the construction of the Heiligenstein Tower in the late 19th century.



Ried GAISBERG – Zöbing | 1^{ÖTW} Erste Lage | Kamptal^{DAC} Riesling

Ried (single vineyard, cru) Gaisberg belongs to three villages (Kammern, Zöbing and Strass) and is situated right east to Heiligenstein. The most eastern part of the Gföhler gneiss plate is marked by slaty para-gneiss, amphibolite and mica. Some parts of the Riesling terraces belong to the oldest vineyards of the winery.



Ried HEILIGENSTEIN – Zöbing | 1^{ÖTW} Erste Lage | Kamptal^{DAC} Riesling

Heiligenstein is facing south towards the plain of the joining rivers Kamp and Danube, the vineyard is terraced, protected by hill-top forests in addition. In geological terms Heiligenstein is also something special: a cone of primeval rock which had pushed through the surrounding area. The topsoil consists of weathered crystalline rock, volcanic and desert sands that provides a fine mixture of minerals to the vines and, in addition, accumulates heat till long. Zöbinger Heiligenstein Riesling is an elegant wine finely chiselled with finesse and great length.



TRADITION – Grüner Veltliner & Riesling (historical vinification)

The 'Tradition' wines are related to the early 19th century – especially to the period between around 1800 and 1850. This period is marked on one side by the period of baroque, where intense aromatisation in vinification was practice. With the upcoming Romantic aromatisation yielded the idea of pure nature and the 'pure' taste. Beside – winemakers were looking back to an empirical



knowledge of nearly 2000 years of winemaking. On the other hand, this period is marked in the middle of the century by the upcoming industrialisation which has been leading to more and more technology in the cellar and started to change the craftsmanship side of winemaking. This development leads step by step to the point, when we start to talk about modern winemaking, which focuses on the question of aromas and fruit components.

200 years ago, the cellar masters of Gobelsburg had a completely different idea on wine. Wine was seen in these days much more as an **individual**. They compared wine with the human being and believed that as we humans have to undergo certain development, also a wine has to do so. And as we have to breathe, also a wine has to breathe in order to accomplish all that. These considerations have been leading to the common practice to rack the wine from cask to cask to let the wine breathe in order to encourage the next step of his development. This was repeated several times and was called the 'teaching' of the wine (ger: die Schulung). Here the relation between wine and cellar master can be seen in the same way as the relation between a teacher and his pupil. The task of the cellar master was to identify the potential of the wine and according to that, 'teach' him up to his potential. This can be seen in contradiction to our today's modern imagination that great wine is made in the vineyard and not in the cellar. In our todays mind we belief that the big art of making a great wine is to do 'nothing'.

The grapes are pressed with a basket press for low sediment content; without further sedimentation the wines are fermented without temperature control in 28 hl Manhartsberg oak casks (50 bucket cask). After the fermentation the wines are racked every 3 to 4 months to let the wine 'breathe' on one side, but on the other side to go off the lease. Since 2021 TRADITION is offered in three different levels of maturity – 3 years maturation, 10 years maturation and as wine with parts of the past 20 years. Each an Edition of these three wines will be released.

Edition 850 will include due to the 850 years celebration instead of the 20-year TRADITION a 'Jubilée TRADITION' wine, which contains wines from the last 50 vintages. For this cuvée out of the last 50 vintages, which is unique in all of Austria, rarities were used as far back as the 1970s. Based on the year of birth of the winery, 1171 boxes of six bottles each and 850 magnums were bottled.

Cuvée BERTRAND

Abbot father Bertrand Baumann used to be responsible for the winery between 1958 and 1980 and played a major part in the development of the winery. In his days he belonged to the leading winemakers of Austria. The wines from the library are still documenting this period. This cuvee of Pinot Noir, St. Laurent and Zweigelt is dedicated to the memory of his achievements.



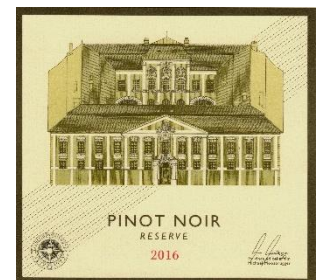
ST. LAURENT Reserve

Ried (single vineyard, cru) Haide is based on tertiary gravel derived from the Alps in the past millions of years. Sufficient drainage, high altitude und good wind exposure is ideal for cultivating St. Laurent. The wine is matured in regional oak casks (Manhartsberg) of 600 lt. The wine is only slightly filtered and could contain sediments.



PINOT NOIR Reserve

Pinot Noir belongs nowadays to the identities of Cistercian monks as they are originating from Burgundy (Citeaux). Danube and Traisen have been sedimenting in the past millions of years river pebble (Quartzite) in the southern part of the Kamptal. The wine is matured in regional oak casks (Manhartsberg). The wine is only slightly filtered and could contain sediments.



ZWEIGELT Reserve

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.



MERLOT Privatkeller

The vineyard on the Ried Sachsenberg was planted in the beginning of the 80'ies und its soil is based on loss and clay. Because of the Lyra training system, it is possible to achieve high ripeness levels. The wine is matured in regional oak casks (Manhartsberg) of 600 lt. The wine is only slightly filtered and could contain sediments.

