

ZWEIGELT|Reserve

ORIGIN & MATURATION: Grapes from the oldest Zweigelt vineyards of the winery, found in the Ried (single vineyard, cru) HAID in Gobelsburg are used for this wine. These well-drained sites and the cool climate of the Kamptal allow this variety to find perfect conditions here. Matured in Austrian oak barrels the wine is unfiltered and can show sediments.

CHARACTER: The varieties name goes back to its breeder Professor Zweigelt, a Langenlois nativ. The cool climate lends the wine structure and a balanced acidity upholding against the ripe plum and cherry aromas. Completed with a discreet touch of smoky oak and a refined minerality this is a versatile food companion, especially with birds like duck and goose.

WINELIST-DESCRIPTION: The sediments of quartz-rich gravel in Ried HAID lend this Zweigelt an alluring freshness, like a good Beaujolais Cru. A balance of solid tannins and good concentration of dark berry notes evolve in a complex finish.

Village & vineyard name	
Appellation	Niederösterreich
Grape Variety	Zweigelt
Soil	Tertiary Gravel of Alpine origin
Training system	Guyot
Ageofvines	~35 years
Harvest	by hand, in October
Fermentation	Open Fermentation Vat
Maturation	Austrian(Manhartsberg)6001-OakCask
Vintage 2018 Stats _	13,5% by Vol, "Reserve", Dry
Bottle sizes	75cl, Special formats up to 27 liters by arrangement

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.



