



SCHLOSS GOBELSBURG

WEINKULTURERBE ÖSTERREICHS

SCHLOSS GOBELSBURG *Brut Reserve*

Soil	-----	Primary Rock (Perm, Gneis, Loess)
Harvest	-----	September
Pressing	-----	regulation of C.I.V.C. (Champagne)
Fermentation stillwine	-----	Stainless steel
Maturation	-----	Austrian (Manhartsberg) Oak Cask 25 hl
Second Fermentation	-----	Bottle
Riddling	-----	Per hand
Alcohol	-----	12% by Vol
Dosage	-----	Brut

Wine description: Matured rose clay/stone, breath of vanilla, beautiful dark yellow, fine mousseux, champagnelike, smooth and velvety, light patina at the same time fine fruit notes. (VINARIA)

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 is the oldest winery in the Danube region with a documented history back to 1171. Since January 1996 the Château and winery is managed by Eva and Michael Moosbrugger. The vineyards from the 35 ha estate are located on the slopes and terraces of the oldest vineyard sites around Langenlois. Nowadays the winemakers are interested in producing authentic and noble wines from different terroirs. The winery concentrates mainly on Grüner Veltliner and Riesling and in the selection of old authentic varieties.



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