



SCHLOSS GOBELSBURG

WEINKULTURERBE ÖSTERREICHS

CUVÉE BERTRAND 2004

Soil	-----	Loess, Loam
Trainingsystem	-----	Gyome
Cuvéevarieties	-----	Pinot Noir (60%) St. Laurent (30%) Merlot (10%)
Age of vines	-----	ca 3 - 30 years
Yield	-----	50 hl / ha
Harvest	-----	15th to 18th of October 2004
Fermentation	-----	Offener Gärbottich
Maturation	-----	Austrian (Manhartsberg) Oak Cask 25 hl & 300 lt
Bottling	-----	September 2006
Alcohol	-----	12,5% by Vol

Wine description: Luscious sweet cherry fruit, direct and forthright; lean to medium body, red berry characteristics, pleasant tannin in the finish. (VINARIA)

VINTAGE 2004 - The vegetation period: After a cool Februar and March the year started very late with a late flowering period between mid June and early July. Ripening caught up during a warm July and August and harvest started with good conditions in September and beginning of October. Then three weeks of rain and fog led to botrytis infection, which made sever selection work necessary. Second week of November the weather chanced and the single vineyard wines could be picked under warm and sunny conditions. Harvest was completed on the 26th of November.

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 family Michael Moosbrugger. The vineyards from the 35 ha estate are located on the slopes and terraces of the oldest vinyard 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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