



SCHLOSS GOBELSBURG

WEINKULTURERBE ÖSTERREICHS

ALLERHEILIGENSTIFTUNG Grüner Veltliner 2006

Soil	Loess
Trainingsssystem	Gyome
Vineyardsize	5 ha
Age of vines	ca 3 - 20 years
Yield	55 hl / ha
Harvest	End of October 2006
Fermentation	Stainless steel
Maturation	Stainless steel
Bottling	February 2007
Alcohol	12,5% by Vol

Wine description: The bouquet has traces of wild herbs, in particular thyme, lively and open; beautiful structure, with subtle rhubarb undertones, well-formed and smoky, nervy finish. (VINARIA)

VINTAGE 2006 - After a long and harsh winter vegetation started slowly at the end of April. Flowering was done in a cool period in the middle of June and resulted in a reudktion on the stock of about 25 - 35%. The rest of the vegetation period was very hot and dry, August was rater cool and windy, which kept acidity levels high. The vegetations period ended in a warm and mild September and Oktober. The Beginning of main harvest was third week in October for the classical, light and crisp Veltliners. Riesling followed in the last week of Oktober and Harvest was finished at the 12th of November. In the night of 25th of Janury 2007 a GV Icewine could be harvested.

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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