



SCHLOSS GOBELSBURG

WEINKULTURERBE ÖSTERREICHS

LÖSTERRASSEN Grüner Veltliner 2006

Soil	Loess
Trainingsssystem	Gyome
Vineyard size	5 ha
Age of vines	3 - 30 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: Creamy yet at the same time forthright and lively, with subtle flowery aromas; slender structure, but accompanied by clear apricot and greengage fruit tones a summer wine, as it were, but with great staying power. (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 reduction on the stock of about 25 - 35%. The rest of the vegetation period was very hot and dry, August was rather cool and windy, which kept acidity levels high. The vegetation 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 January 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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