



SCHLOSS GOBELSBURG

WEINKULTURERBE ÖSTERREICHS

ROSÉ CISTERCIEN 2006

Soil	-----	Terterian Gravel, Loess
Trainingsssystem	-----	Gyome
Vineyardsize	-----	2 ha
Age of vines	-----	20 years
Yield	-----	55 hl / ha
Harvest	-----	8. October 2006
Fermentation	-----	Stainless steel
Maturation	-----	Austrian (Manhartsberg) Oak Cask
Bottling	-----	March 2007
Alcohol	-----	12,5% by Vol

WINE DESCRIPTION: Decent bouquets from garden herbs, vanilla and thyme are coming up; fresh raspberry fruit on the palette, lean structured and straight; perfect Aperitif for the terrace in summer time. (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 reduktion 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.



SCHLOSS GOBELSBURG
 Schloßstr. 16 LANGENLOIS
 T: +43 (2734) 2422-0 +43 (2734) 2422-20
 schloss@gobelsburg.at www.schloss-gobelsburg.at