



# SCHLOSS GOBELSBURG

WEINKULTURERBE OSTERREICHS

## TRADITION Grüner Veltliner 2004

Soil	Loess, Sand, Gneis
Trainingssystem	Gyome
Vineyard size	6 ha
Age of vines	~50 years
Yield	40 hl / ha
Harvest	24th of November 2004
Fermentation	Austrian (Manhartsberg) Oak Cask 25 hl
Maturation	Austrian (Manhartsberg) Oak Cask 25 hl
Bottling	April 2006
Alcohol	13% by Vol

**Wine description:** The grapes were pressed in the same way as it was done with the tree presses: soft, long and only with a few crush ups, without sedimentation the wine was fermented without temperature control in a 25 hl oak cask from the Manhartsberg. After fermentation the wine was raked every 3 - 4 months until he was clear and bottled after 18 month.

**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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