



## GOBELSBURG WEINKULTURERBEÖSTERREICHS

## **DOMAENE GOBELSBURG** KAMPTAL Grüner Veltliner

Appellation	Kamptal DAC
Grape variety	Grüner Veltliner
Soil	Tertiary Gravel, Loess
	Guyot
Age of vines	3 - 55 years
Harvest	End of October
Maturation	Stainless steel
Bottling	March
Alcohol	12,5 % by Vol

DOMAENE GOBELSBURG: The wines carrying the 'Domaene Gobelsburg' label are representing the character of the Danube area Kamptal with its natural terraces and smooth hills. Here are all the essential characteristics, geology and climate zones of our cultural landscape united. The climate influence by the rivers Danube and Kamp as well as the cool winds from the area of Waldviertel produce fruity and spicy wines.

Tasting Note: Delicate chestnut and burnt almonds on the nose, straightforward style, flowery notes; slender, but persistent, beautiful contours, some white bread and orange zest, may be enjoyed as a summer wine thanks to its fruity charm.

SCHLOSS GOBELSBURG, a Cistercian monastic estate, is one of the oldest wineries in the Austrian Danube area with a documented history that dates back to 1171. All the vineyards are located on slopes and terraces around the valley of the river Kamp near the town of Langenlois and the village of Gobelsburg. Schloss Gobelsburg specialises in Grüner Veltliner and Riesling and produces authentic and noble wines from different single vineyard, village and regional appellations. The winery is member of the association 'Österreichische Traditionsweingüter', which is working on a vineyard classification project for the Danube area.



