

DOMÆNE GOBELSBURG KAMPTAL DAC | Grüner Veltliner

ORIGIN: DOMAENE GOBELSBURG is a synonym for the landscape and climate that form the valley KAMPTAL. Soft hills, terraced vineyards and the cool winds traveling down the river Kamp stand for finesse and cool elegance in these wines. In order to be a representative of the whole Danube appellation KAMPTAL, grapes are sourced from terraced vineyards in the lower part of the valley, as well as from the upper and higher altitude parts of it, the first bringing the maturity, whereas the latter add the freshness and vitality in this wine.

CHARACTER: The 'classical' KAMPTAL wine is low in Alcohol (11,5-12,5%) and has a pleasant but not obtrusive aroma and fruit character and therefore is a perfect food companion. The typical expression of Austrian culture of wine-an every day joy paired with an easy drinkability.

WINE LIST DESCRIPTION: This wine reflects the typical character, climate and geology of the Danube appellation KAMPTAL, which is represented by a light and fresh vitality, elegance and a cool spiciness.

Appellation 8 stylistics	Kamptal ^{dac}
Grape variety	Grüner Veltliner
Soil	Tertiary gravel. Loess
Training system	Guyot
Harvest	by hand in late October
Maturation	for 4 months in stainless steel tank
Vintage 2023 Stats	12,5 % Vol, dry
Bottlesizes	75cl

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.





