

## LÖSS | Grüner Veltliner

ORIGIN: Loess terraces and vineyards paint the classical picture of the Kamptal region. The soft formed hills around Langenlois are a gateway to the Waldviertel area, defining the climate of the valley. Loess is a sandy soil—brought to the region by winds ten thousands of years ago from the Alpine heights. This limy and mineral rich soil gives the Grüner Veltliner LÖSS its classical, elegant structure and its unique spicy character.

CHARACTER: Very lively, lean but juicy, liftet pomaceous and rhubarb notes, animating and clear. A nice balance, conveys pure and uncomlicated drinking pleasure. Our LÖSS can be a refreshing thirst quencher but it also goes well with simple dishes like a rustic austrian wine snack of cold cuts and pickles.

WINE LIST DESCRIPTION: This LÖSS Grüner Veltliner reflects the light and zesty style of the Austrian Danube region. It is a crisp and lively wine, with a great balance of light fruit aromas and a racy spiciness.

Appellation	Niederösterreich
Grape variety	GrünerVeltliner
Soil	Loess
Training system	Guyot
Harvest	by hand in October
Maturation	for 3 months in stainless steel
Vintage 2023 Stats	12 % Vol, dry
Bottle sizes	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.





