

DOMÆNE GOBELSBURG KAMPTAL DAC | Riesling

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 the 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 is a perfect food companion. The typical expression of Austrian wine culture: spirited, light but with firm texture, crisp, bright fruit and brisk acidity on the finish.

WINE LIST DESCRIPTION: The KAMPTAL represents the typical expression of the climate, soil and drinking culture of the wine-growing regions of the Austrian Danube area: fine aromas, a vital elegance and refreshing acidity.

Appellation 8 stylistics	Kamptal DAC
Grape variety	Riesling
Soil	Perm, Gneis, Tertiary gravel, Loess
Training system	Guyot
Harvest	by hand in late October
Maturation	4 months in Stainless steel tank
Vintage 2023 Stats	12,5 % 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.







