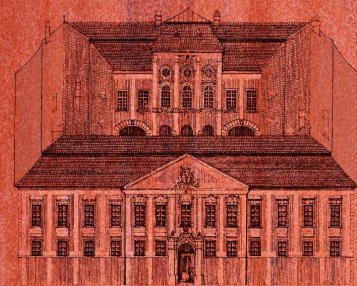




# SCHLOSS GOBELSBURG WEINKULTurerbe ÖSTERREICHs



## BRUT ROSÉ | Sparkling Wine N.V.

**ORIGIN & METHOD:** The fine elegance of the Schloss Gobelsburg BRUT ROSÉ is a mirror of its originating charming landscape. The soft hills and hillsides of the Danube valleys, picturesque villages and traditional craftsmanship of winegrowers and cellar masters are forming the noble character of this sparkling wine. Grapes are harvested at the perfect moment in small boxes and then immediately pressed, whereby only the heart of the must is used. After six months of cask maturation, it is bottled for the second fermentation and matures for up to 3 years on the lees to develop the creamy texture, until it is hand riddled and disgorged.

**CHARACTER:** The base wine for this BRUT ROSÉ is derived from three different varieties (predominantly Zweigelt, plus Pinot Noir and St. Laurent) selected from different sites close to the estate. The wine shows the delicate bouquet of a matured wine and reveals a vinous character with fine red berry and sweet cherry aromas along with notes of brioche, herbs, flint and refreshing lemon aromas. A beautiful sparkler for all occasions.

**WINELIST-DESCRIPTION:** This sparkling ROSÉ originates from Langenlois – the epicentre of Austrian sparkling production and comes with an animating aroma, light and tender palate with a delicate grip on the finish.

Appellation & Category \_ \_ \_ \_ \_ Sekt Austria Reserve Niederösterreich g.U.  
Grape Variety \_ \_ \_ \_ \_ Zweigelt, Pinot Noir, St. Laurent  
Soil \_ \_ \_ \_ \_ Tertiary structures from Danube and Kamp  
Harvest \_ \_ \_ \_ \_ by hand, in small boxes, in September  
Pressing \_ \_ \_ \_ \_ whole bunch pressing  
Fermentation stillwine \_ \_ \_ \_ \_ Stainless steel  
Maturation \_ \_ \_ \_ \_ Austrian (Manhartsberg) Oak Cask (5400 l)  
2. Fermentation \_ \_ \_ \_ \_ 30-36 months on the lees, in the bottle  
Statistics \_ \_ \_ \_ \_ 11,5%, Brut  
Bottle sizes \_ \_ \_ \_ \_ 75cl, Magnum

**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.



KAMPTAL



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