



METHOD: AUSLESE is one of the estate's nobly sweet wine specialities. We can produce noble sweet wines (Auslese, BA and TBA) in exceptional years only, depending on the right weather for Botrytis cinerea to occur. This noble rot will punctuate the grape skins, thus reducing the water content in the grapes and concentrating the aromas. We carefully select the grapes and berries infected with Botrytis and seperate these into the different sweet wine levels in a second step. After carefully pressing the grapes in our basket press the wine is matured for 6 months.

CHARACTER: The Grüner Veltliner character in this AUSLESE combines the sweet, exotic fruit aromas with a rich, smokey spiciness. Perfectly paired with classic austrian desserts, flavorful affinated cheeses and spicy oriental or asian cuisine, it also has good cellaring potential.

WINELIST DESCRIPTION: This AUSLESE made from Grüner Veltliner grapes elegantly combines the the sweet, exotic fruit aromas, with the rich, smokey spiciness and a charming drinkability.

Appellation	Niederösterreich
Grape variety	GrünerVeltliner
Soil	Gneis, Loess
Training system	Guyot
Ageofvines	~30 years
Harvest	by hand end of October
Maturation	for 6 months in stainless steeltank
Bottle sizes	37,5 cl
Vintage 2017 Stats:	7,5 % Vol,158g residual sugar

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.





