

## TROCKENBEERENAUSLESE | Grüner Veltliner

METHOD: TROCKENBEERENAUSLESE 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. This noble rot will punctuate the grape skins, thus reducing the water content and concentrating the aromas. We carefully select the grapes and berries infected with Botrytis and seperate them into the different sweet wine levels in a second step. After a gentle pressing in our basket press the wine is matured for 8 months in 300-liter oak barrels.

CHARACTER: The Grüner Veltliner character in this TROCKENBEERENAUSLESE balances the opulent sweetnes with acidity, smokey-baked notes and delicate spice aromas. A match with matured blue cheeses and chocolate desserts, it also has great cellaring potential.

WINE LIST DESCRIPTION: This TROCKENBEERENAUSLESE is dense and concentrated with layered fruit and an elegant interplay of sweetness and acidity leading into a smoky-spicy finish relying on Grüner Veltliner aromas.

Appellation	Niederösterreich
Grape variety	Grüner Veltliner
Soil	Loess, Clay, Gravel
Training system	Guyot
Harvest	by hand at the end of November
Maturation	_ for 8 months in small oak barrels (3001)
Bottle sizes	37,5 cl
Vintage 2017 Stats:	8 % Vol, 261,6 g 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.





