



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 Riesling character in this AUSLESE balances the juicy sweetnes with a racy acidity, backing it with tremendous freshness. Perfectly paired with fruity desserts, creamy affinated cheeses and spicyhot asian cuisine like Thai or Szechuan it also has good cellaring potential.

WINE LIST DESCRIPTION: This AUSLESE made from Riesling grapes elegantly combines the sweet, but fresh fruit aromas with an elegant, lean body and an animating & racy acidic freshness.

Appellation	Niederösterreich
Grape variety	Riesling
Soil	Gneis
Training system	Guyot
Harvest	by hand in November
Maturation	for 6 months in stainless steeltank
Bottle sizes	37,5 cl
Vintage 2022 Stats:	9 % Vol, 97g 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.





