



METHOD: BEERENAUSLESE 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 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 in 300-liter barrels.

CHARACTER: The Riesling character in this BEERENAUSLESE balances the sweetnes with a racy acidity, backing it with tremendous freshness. Perfect with matured cheeses and desserts it also has great cellaring potential.

WINE LIST DESCRIPTION: This BEERENAUSLESE made from Riesling grapes elegantly combines the sweet, ripe fruit aromas, the acidic freshness and a mouthwatering salinity. Polished and penetrating.

Appellation	Niederösterreich
Grape variety	Riesling
Soil	Perm, Gneis, Loess
Training system	Guyot
Age of vines	~20-55 years
Harvest	by Hand in November
Maturation	for 6 months in small oak barrels (3001)
Bottle sizes	37,5 cl
Vintage 2017 Stats:	8 % Vol, 194g 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.





