





GOBELSBURG WINE | CULTURE | HERITAGE

TRADITION 50 Years, Jubilée Edition 850'

SCHLOSS GOBELSBURG is one of the oldest wineries of Austria with a documented history back to 1171. Cistercian monks, who were spreading all over Europe at that time, coming from Burgundy, were donated their first vineyards in the Danube area, close to the village of Langenlois. The monks of the monastery have been working and looking after these vineyards until 1995. Since then Eva & Michael Moosbrugger took over the responsibility for the heritage. "The primary goal is to preserve, develop and to take the custodian and culture of winemaking of the Schloss Gobelsburg Estate into a new generation. A heritage which combines prime vineyards located in the oldest documented sites of the Austrian Danube wine region."

The estate is located in the Danube area - 45 min west of Vienna - and is mainly producing wines which are related to the terroir of it's vineyards. The winery's main focus lies on the typical wines from the Kamptal appellation, village and single vineyard wines.

As a speciality, Michael is taking care of winemaking philosophies based on the rich history of the estate. This is the fundament of the TRADITION wines, which pay homage to the winemaking philosophy of the early 19th century.

In 2020 the estate is celebrating the 850th vintage since 1171. During the past three years a new cask cellar has been built and it will be officially inaugurated by the abbot of the monastery.

To celebrate the tradition and culture of 850 years of winemaking appropriately, the cellar master of the estate created a very special wine. A jubilée cuvée that was blended from vintages of the past 50 years of the estate. This is possible because the monks own a collection of vintages dating back to the 1940s and donated significant bottles for this 'once in a lifetime' project.

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[continued from first page]

The bottles from the monastic vinotheque were cleaned, opened and each bottle was tasted on its enjoyability. The lots from this library were emptied into specific containers and later blended by the cellar master into oakcasks.

It takes decades to obtain the mastery of how to blend the wines of the Danube area. The specific soils, the different grape varieties ask for expertise and insight to understand how such a Cuvée can be put together. Step by step the final blend was developed by numerous tastings and trials. At the end the whole team is convinced to have created a true Masterpiece of viticultural experience that is related to the rich history and tradition of the estate.

<u>The wine contains</u>:

Vintage 1970 - 1979......11% (1970,1971,1973,1974,1977,1979)

Vintage 1980 - 1989 12% (1980 bis 1984 & 1986 bis 1989)

Vintage 1990 - 1999 7% (1991, -93, -94, -96, -98, -99)

Vintage 2000 - 2009 37% (2000, -02, -03, -04, -05, -07, -09)

Vintage 2010 - 2017 33% (2011, 2013, 2014, 2017)

<u>Grape varieties</u>: Grüner Veltliner, Riesling, Grüner Sylvaner,

Muskat Sylvaner, Riesling Sylvaner, Welschriesling, Muskat Ottonel, Traminer,

Muskateller.

Production: 1171 cases / 6 bottles = 7026 x 75 cl - bottles

850 x 150cl - Magnum bottles

<u>Packaging</u>: bottles paper wrapped, in wooden cases / 6 bottles cardboard boxfor single bottles available



