

KAMPTAL DAC | Grüner Veltliner

ORIGIN: In order to be a representative of the whole Danube appellation KAMPTAL, grapes are sourced from terraced vineyards in the lower part of the valley, as well as from the upper and higher altitude parts of it, the first bringing the maturity, whereas the latter add the freshness and vitality in this wine. Grapes are even sourced from premium vineyards around the Heiligenstein mountain (Grub, Renner, Lamm), from young vines less than 15 years of age, not yet giving a clear expression of the microgeology.

CHARACTER: The 'classical' KAMPTAL wine is low in Alcohol (11,5-12,5%) and has a pleasant but not obtrusive aroma and fruit character and therefore is a perfect food companion. Very attractive balance of ripeness and lively acidity that extends from the tip of your tongue to the end of the long, silky finish. The typical expression of Austrian culture of wine – a joy every day paired with an easy drinkability.

WINE LIST DESCRIPTION: This wine reflects the typical character, climate and geology of the Danube appellation KAMPTAL, which is represented by a light and fresh vitality, elegance and a cool spiciness.

Kamptal DAC
GrünerVeltliner
Loess
Guyot
~5-50 years
by hand in late October
4 months in stainless steel tank
12,5 % Vol, dry
75cl

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.







