



SCHLOSS GOBELSBURG

WINE | CULTURE | HERITAGE

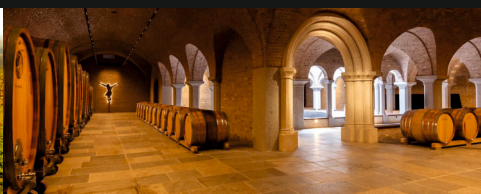
TRADITION 30 Years ,Anniversary Edition 855'

Schloss Gobelsburg is one of Austria's oldest estates, with a documented history dating back to 1171. In the 12th century, Cistercian monks from Burgundy spread throughout Europe. In 1171, they were granted their first vineyards near Langenlois in the Austrian Danube Valley. The monks tended the vineyards and managed the estate themselves until 1995, when Eva and Michael Moosbrugger took over responsibility for the 'wine heritage' of Gobelsburg Castle. Their primary aim is to document, develop and safeguard the cultural heritage, tradition and history of the estate for the future. The winery boasts some of Austria's most historic vineyards and sees itself as a representative of living viticultural tradition at the highest level.

Located 45 minutes west of Vienna city centre in the heart of the Krems Danube valleys, the estate focuses its production primarily on the region's wines of origin. From regional wines to village and single-vineyard wines, the classic style and typicity of the Danube vineyards take centre stage.

A speciality of the winery is its focus on historical winemaking. This forms the foundation of the 'TRADITION' wines, which draw on winemaking practices from the early 19th century. With the 2025 vintage, Michael Moosbrugger celebrates the 855th vintage of the monastic winery. To celebrate this long-standing tradition and culture in a fitting manner, the cellar team has created a special wine. This cuvée comprises 'Tradition' wines from the estate's last 30 years. Reserves from each vintage were set aside in the cellar archive every year. These reserve wines have now been used to create the anniversary wine.

[To be continued on the next page]



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The bottles of these reserve wines were meticulously cleaned, uncorked, and tasted individually by the cellar team to ensure their impeccable quality. The vintage batches were then decanted separately into special containers and subsequently blended by the cellar master into a wooden barrel.

Blending such a cuvée requires a clear vision and many years of experience with the wines of the Danube region. The unique characteristics of the soils and grape varieties require a comprehensive understanding of their properties and behavior. The final cuvée was created through a meticulous, step-by-step process, involving the collaborative efforts of the entire cellar team. This collaborative effort culminated in the creation of a truly exceptional wine, deemed worthy of celebrating this anniversary.

The cuvée contains:

Vintages 1996–2000 4%

Vintages 2001–2005 12%

Vintages 2006–2010 29%

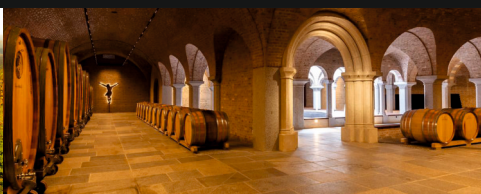
Vintages 2011–2015 28%

Vintages 2016–2020 27%

Grape varieties: Grüner Veltliner, Riesling

Production: 1500 woodcases / 3 bott = 4500 x 75cl bott
300 woodcases x 150cl Magnum bott

Packaging: Bottles wrapped in tissue paper,
wooden box / 3 bottles
Exclusive gift box available for single bottles



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