



Cuvée Bertrand

Schlosskellerei Gobelsburg, 2015

750 ml

Art. nr. 40004715

This cuvée is dedicated to Father Bertrand, the last of the monastic community to run the estate until 1980. Characterized by Pinot Noir, the wine has a complex aroma: a hint of lilac, rose hip, blood orange and prune, liquorice and truffle with a smoky note. The tannins are ripe, velvety and soft, the taste is spicy-fruity.

Origin: **Austria / Niederösterreich / Kamptal**

Grape variety: **Pinot noir, Saint Laurent, Zweigelt**

Maturity: **1 to 6 years**

Serving temperature: **16 to 18 °C**

Drinking suggestion: **Fegato alla veneziana, Goulash, boeuf bourguignon, Pork fillet with plums, Hearty stew with pulses, Hot vegetable curries**

Vinification: **fully destemmed, fermentation in wooden barrel**

Harvest: **hand-picking, strict selection, in small boxes**

Maturation: **in large wooden barrel/foudre**

Volume: **12.5 %**



Certified integrated production



Vegan

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Tannins

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10