

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

Epicurean profile

Nose profile

Intensity



Floral



Fruitiness



Spiciness



Wood influence



Complexity



Palate profile

Initial impression



Acidity / Juiciness



Tannins



Body



Length

