

# Vitikultur MOSER

## ASTRAL MUSKAT OTTONEL 2019

Apetlon Burgenland  
Unfiltriert. Ungeschönt. Ungeschwefelt.



### VINEYARD

Hollabern

### SOIL

Dark soil, streaked with gravel.

### HARVESTING DATE

End of August 2019

### GRAPE PROCESSING

Destemming, 4 days of cold maceration, then pressing.

### FERMENTATION

Spontaneous in 2500 lt oak barrel (Austrian oak).

### MATURING

12 months in the big oak barrel on the full lees. Malolactic fermentation. 6 months on the fine lees.

### BOTTLING

Directly from the fine lees in October 2020. No fining, filtering nor any addition of SO<sub>2</sub>



### ALCOHOL

11.5 % vol.

### CHARACTERISTICS

Cloudy, straw-yellow. Flowers. Rose-scent. With time exotic aromas. Lychee. On the palate rich and mild, soft tannins. In our Opinion Muskat Ottonel the way it should be...

### FOOD PAIRING

Oysters. Quiche with fennel. Fish with sauce tartar and buttered potatoes.

### REIFEPOTENTIAL

2029

\*This wine was not submitted for official analyses and tasting. It would not meet the official requirement and does not match the official tasters' understanding of typical characteristics.

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