

Vitikultur **MOSER**

BLANC DE BLANCS 2019 BRUT NATURE

Apetlon Burgenland



VARIETIES
100% Chardonnay

VINEYARDS
Hollabern, Apetlon

SOIL
Subsoil: silty-sandy quartz-gravel with a notable share of carbonates (limestone, dolomite rock).
Topsoil: a layer of calcareous black soil (tschernosem).

HARVEST DATE
End of August 2019

GRAPE PROCESSING
Destemming and gentle pressing.

FERMENTATION
1st fermentation spontaneously in stainless steel.

DISGORGEMENT
2nd fermentation in bottle in January 2020; liqueur de tirage with sweet wine must
Disgorgement: see back label.

ALCOHOL
12.5% vol.

ACIDITY
4.6 g/lt.

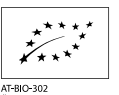
RESIDUAL SUGAR
1.75 g/lt.

CHARACTERISTIC
Bright golden yellow. With time it develops aromas of baked apples, honey and raisins. The taste reminds of the typical Austrian sweet dish Apflradl (pan-fried apple slices covered in dough). Playfully ripe fruit, creamy and rich, characterised by a velvety perlage and delicate acidity.

FOOD PAIRING
For brunch or festive events. With seafood and shellfish, terrines and brawns of all kinds.

AGEING POTENTIAL
2029

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