

Vitikultur MOSER

CHARDONNAY RIED GEBLING 2022

Rohrendorf Niederösterreich



VINEYARD SITES

Gebling in Rohrendorf.

SOIL

Calcareous conglomerate soil.

HARVESTING DATE

Beginning of September 2022

GRAPE PROCESSING

Crushing and destemming, immediate pressing.

FERMENTATION

Spontaneous in stainless steel.

MATURING

In stainless steel.

BOTTLING

February 2023



ALCOHOL

12.5 % vol.

ACIDITY

4.5 g/lt.

RESIDUAL SUGAR

1.2 g/lt.

CHARACTERISTICS

Bright greenish yellow shine. Smell of fresh apples. On the palate a synergy of elegance and fruit. Firm and mineral-long finish.

FOOD PAIRING

Poultry and fish. Seafood.

AGEING POTENTIAL

2032

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