

Vitikultur MOSER

CLASSIC STYLE GRÜNER VELTLINER 2022

Niederösterreich, BIO



SOIL
Loess.

HARVESTING DATE
End of August 2022.

GRAPE PROCESSING
Destemming and crushing.
Immediate pressing.

FERMENTATION
Spontaneous in stainless steel.

MATURING
Stainless steel.

BOTTLING
End of January 2023

ALCOHOL
12 % vol.

ACIDITY
4.9 g/lt.

RESIDUAL SUGAR
1.2 g/lt.

CHARACTERISTICS
Bright yellow with green reflexions. The Nose reminds of fresh apples and citrus fruits. Animating on the palate.

FOOD PAIRING
Cold starters. Or simply solo. Great for picnics or any other festive activity during summer.

AGEING POTENTIAL
Best to drink within 2 to 3 years after bottling.

A-3495 ROHRENDORF | UNTERE WIENERSTRASSE 1
Tel.: 02732/70531 | Fax: DW10
office@vitikultur-moser.at | www.vitikultur-moser.at



AT-BIO-302
Österreich-Landwirtschaft