

Vitikultur MOSER

GRÜNER VELTLINER RIED SCHNABEL 1^{er} 2019

Rohrendorf Kremstal DAC Reserve



VINEYARD SITES

Schnabel, south exposed terraces, basin-shaped.

SOIL

Loess, conglomerate rocks in the sub-soil.

HARVESTING DATE

End of September 2019

GRAPE PROCESSING

Crushing and destemming, immediate pressing.

FERMENTATION

Spontaneous in 2500 l-oak barrel. Austrian oak.

MATURING

In the barrel. 8 months on the fine lees.

BOTTLING

August 2020



ALCOHOL

14 % vol.

ACIDITY

4.7 g/lt.

RESIDUAL SUGAR

1.4 g/lt.

CHARACTERISTICS

Sharp green-yellow. Exotic-spicy nose with orange zest and hints of brioche. On the palate a combination of elegant fruit and strong minerality. Long salty and creamy finale.

FOOD PAIRING

Veal steak. Spicy Asian dishes. Seafood of all kinds.

AGEING POTENTIAL

2039

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