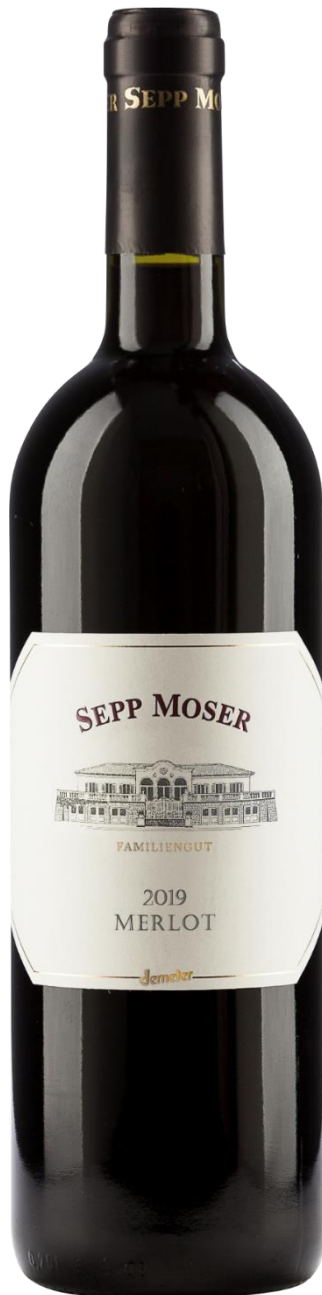


# Vitikultur **MOSER**

MERLOT 2019

Apetlon Burgenland



#### VINEYARD

Hollabern

#### SOIL

Deep and dark soil.  
Partially streaked with  
gravel.

#### HARVESTING DATE

Mid of September 2019

#### GRAPE PROCESSING

Destemming and crushing.

#### FERMENTATION

In stainless steel fermentation  
vats with remontage-system. 3  
weeks of skin contact.

#### MATURING

20 months in unshed 250 lt.  
barrels

#### BOTTLING

Spring 2022

#### ALCOHOL

14 % vol.

#### ACIDITY

5.3 g/lt.

#### RESIDUAL SUGAR

1.0 g/lt.

#### CHARACTERISTICS

Dark garnet red. Hints of  
mint, cassis and  
chocolate in the nose. On  
the palate a solid tannin-  
structure accompanied  
by a discreet opulence.  
Long, very spicy and  
silky finish.

#### FOOD PAIRING

Grilled steak. Roasted beef  
with onion. Roasted  
venison. Braised beef.

#### AGEING POTENTIAL

2039

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