

# Vitikultur MOSER

## PET NAT ROSE 2022

Apetlon Burgenland  
Rohrendorf Niederösterreich



### VARIETIES

The best of both regions:  
Zweigelt, Scheurebe, Pinot  
Blanc, Riesling.

### HARVESTING DATE

End of August 2022.

### GRAPE PROCESSING

Zweigelt: 5 hours on the skins.  
White Varieties: destemming  
and gentle, immediate  
pressing.

### FERMENTATION

Spontaneous in stainless steel.

### BOTTLING/MATURING

Bottled in October 2022 with  
12.5 g residual sugar.  
Disgorged in March 2023

### ALCOHOL

12.5 % vol.

### ACIDITY

5.6 g/lt.

### RESIDUAL SUGAR

2.9 g/lt.

### CHARACTERISTICS

Salmon coloured rosé  
with a subtle haze.  
Delicately reductive at  
first. With time aromas  
of dried blossoms and  
fresh plums. On the  
palate rosehips, sour  
cherries and dried apples  
with a beautifully  
embedded acidity. The  
elegant mousseux  
accentuates its  
complexity and  
expression.

### FOOD PAIRING

Simply Solo or, Salmon  
tartar with capers, dill and  
lemon sauce. Melted goats'  
cheese with rosehip jam or  
chutney.

### AGEING POTENTIAL

2025

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



AT-BIO-302  
Österreich-Landwirtschaft