

# Vitikultur MOSER

## PET NAT WHITE 2022

Rohrendorf Niederösterreich  
Apetlon Burgenland



### VARIETIES

The best of both regions:  
Riesling, Sämling and Pinot  
Blanc.

### HARVESTING DATE

End of August 2022.

### GRAPE PROCESSING

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

11.5 % vol.

### ACIDITY

6.4 g/lt.

### RESIDUAL SUGAR

3.7 g/lt.

### CHARACTERISTICS

Straw-yellow with a subtle haze. Aromas of acacia blossoms, wild flowers and fresh hay. On the palate juicy pears with a delicately rugged peel, roasted pineapple and a hint of dried meadow herbs. Spurring and light by its velvety mousseux and its cheerful acidity. Slowly tapers off.

### FOOD PAIRING

Simply Solo or, various appetisers from canapés with pears, melted blue cheese and almonds to brioche bread with foie gras and roasted pears.

### 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