

Vitikultur MOSER

PINOT NOIR RIED GEBLING 2019

Rohrendorf Niederösterreich



VINEYARD
Rohrendorfer Gebling

SOIL
Calcareous
conglomerate-residual
soil.

HARVESTING DATE
Mid of September 2019

GRAPE PROCESSING
Destemming and crushing.

FERMENTATION
In 2500 lt
fermentationbarrels. Pigeage
(manual submersion of the
mash). 14 days skin contact.

MATURING
24 months in 225 lt. oak
barrels (2nd and 3rd filling).

BOTTLING
Spring 2022

ALCOHOL
13.5 % vol.

ACIDITY
5.7 g/lt.

RESIDUAL SUGAR
1.0 g/lt.

CHARACTERISTICS
Strong garnet red.
Mineral embossing of the
soil in the nose. Violet
and forest berry aromas.
On the palate a
consensus of force and
charm. Complex
structure. Soft but tight
tannins. Long finish.

FOOD PAIRING
Boild beef (Tafelspitz),
Roast beef. Lamb.

AGEING POTENTIAL
2039

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