

# Vitikultur MOSER

## RIESLING RIED GÄNSTREIBERIN 2018

Rohrendorf Kremstal DAC



### VINEYARD SITES

Gänstreiberin. A 0.6 ha monopoly single vineyard spot. S/S-W exposed on narrow terraces on a slope up to 50% of steepness.

### SOIL

Conglomerate decomposition.

### HARVESTING DATE

Mid of September 2018

### GRAPE PROCESSING

Destemming and crushing. Maceration for a few hours.

### FERMENTATION

Spontaneous in 1500 l oak barrel (Austrian oak).

### MATURING

In an oak barrel.

### BOTTLING

August 2019



### ALCOHOL

13% vol.

### ACIDITY

4.2 g/lt.

### RESIDUAL SUGAR

6.4 g/lt.

### CHARACTERISTICS

Brass yellow. Bouquet of ripe apricots and almonds. Hints of quince. On the palate a flattering fruit game paired with distinct minerality. Long lasting and balanced finale.

### FOOD PAIRING

Crustaceans of all kinds. Crispy duck Asian style.

### AGEING POTENTIAL

2033

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