

Vitikultur **MOSER**

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Biodynamic *wines*

FROM AUSTRIA

KREMSTAL - NEUSIEDLERSEE



Anything can arise - and arises - at any time

In what we do, we concentrate on what is there, accept it in its diversity and enjoy improvisation. The most beautiful things arise from spontaneity. Apparently without structure and yet following an inner order. Nature has collected and stored all the little bits of information. She knows what she's doing. Every year she rearranges this information. An order that we support according to the principles of Demeter agriculture. Within two places - In the Lower Austrian Kremstal and in Burgenland, east of Lake Neusiedl.

Wines as we make them arise from the autonomy of the moment.

The moment becomes the little big bang, the echo of nature. We accompany these moments, react and form wines from them that we like to drink ourselves.

Everything is possible.

Be who you are.

Many first names, being one and the same, we are different and yet have a lot in common. Every generation is looking for its own way, its own path. And that lies somewhere between integration and independence. A family project full of life and dynamism. Together nurture our past and at the same time our future. It is shaped by a culture of diversity. Completely unaffected, it puts itself at the service of the new, swims against the tide and keeps moving. It leaves its mark on the individuality of our wines and is therefore an expression of our self-image

NIKOLAUS (NIKI) MOSER

In 2000 I took over the business from my father Sepp. Organization, viticulture, cellar strategy and customer care are all part of my work. My passions are the vines and everything that grows, creeps and crawls around them. I am a declared tree sympathizer and love the exchange with committed and vinophile people.

ANDREA MOSER

The threads come together for me. I'm a Mother, Grandmother, but also something like the good spirit in the house. In addition to organizational matters, I take care of the well-being of our guests and employees. I am said to be a particularly good taster. When it comes to oenological decisions, I often tip the scales.

KATHI MOSER

After studying and some internships in Austria and abroad, I have definitely arrived at the winery in 2018. I take care of export, presentation and marketing and, together with my husband (and cellar master) Jan, I take care of the processes in the wine cellar. I value purism and the least possible intervention in wines. As an assertive woman, I have found my ideal sport in rugby.

MARIANA (NANA) MOSER

In addition to gastronomic training, I also completed vinological studies and training as a wedding planner, a combination that keeps me busy in our atrium. I advise and organize events, weddings, wine & dines and conferences for our guests. I am also the mother of our sweet daughter Leni. My passion is working with our two Noriker horses, which are used more and more in the vineyard.

JAN (HONZA) MOSER-VAVRICKA

My former job in the Prague Ministry of Finance had become too dry for me, which is why through happy coincidences, I became a traveling winemaker between South Africa, California, Australia and New Zealand. I also met Kathi through my love of wine. Today I am not only her husband, but also the cellar master of the family estate. As a big fan of the biodynamic movement, I am also a co-founder and active board member of Demeter Czech Republic and Slovakia.

MARKUS MOSER

After wine management college and a business studies, I was the last member of the family start working at the winery. I am responsible for the financial matters. As a communicative person, I also enjoy tasting and talking shop with people at wine presentations and trade fairs.

Biodynamics is an inner conviction, not a label that you stick on. For us it was, and is, the agriculture of the future. Our soil and the vines rooted in it are in balance. This results in wines full of liveliness, in which nature expresses itself. A game in which the beginning is unintentional and the end is something special. We accompany this game and celebrate the autonomy of the moment, which in wine becomes a little big bang, an echo of nature.

Making wine means getting off the rails by breaking the order in the right places. Then everything gets its very own groove.

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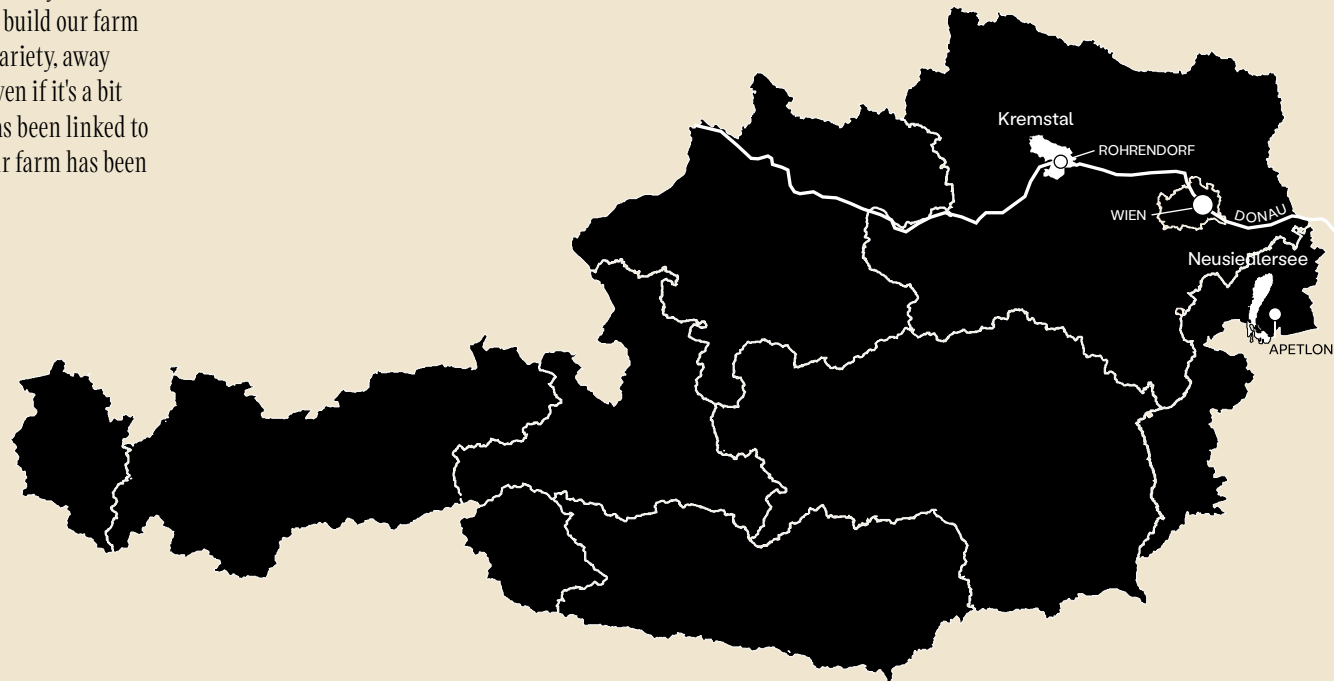
Rohrendorf / Kremstal

SURFACE : 24 ha
GRAPE VARIETIES: Grüner Veltliner, Riesling, Chardonnay,
Sauvignon Blanc, Pinot Noir
VINEYARDS: Gebling, Breiter Rain, Schnabel, Gänstreiberin

Apetlon / Neusiedlersee

SURFACE: 27 ha
GRAPE VARIETIES: Zweigelt, Merlot, Pinot Blanc,
Scheurebe, Chardonnay, Blaufränkisch, Muskat Ottonel
VINEYARDS: Hedwighof, Fuchsloch, Hollabern

Already in the late 1990s, we were certain that biodynamic viticulture would accompany us throughout our lives. Looking for role models and coming into contact with biodynamic pioneers in Alsace laid the foundation for our future development. The philosophy of using this economic method, not only to act in an environmentally friendly, soil regenerating and soil building manner, able to produce authentic, unadulterated and individual wines, was and is our aim. With us, everything is in constant development - dynamically, so to speak. We love to cultivate our idiosyncrasies and independence, to plan and build our farm organism, to cultivate a wide variety, away from the wine monoculture. Even if it's a bit chaotic at times. Our family has been linked to wine for 17 generations, and our farm has been Demeter certified since 2009.



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Order needs chaos. Chaos needs order. In nature, the unfinished lives next to the finished, the perfect next to the imperfect. We live with this certainty. It is part of our culture.

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