

Vitikultur MOSER

ASTRAL MUSKAT OTTONEL 2020

Apetlon Burgenland
Unfiltriert. Ungeschönt. Ungeschwefelt.



VINEYARD

Hollabern

SOIL

Dark soil, streaked with gravel.

HARVESTING DATE

End of August 2020

GRAPE PROCESSING

Destemming, 4 days of cold maceration, then pressing.

FERMENTATION

Spontaneous in 2500 lt oak barrel (Austrian oak).

MATURING

12 months in the big oak barrel on the full lees. Malolactic fermentation. 6 months on the fine lees.

BOTTLING

Directly from the fine lees in June 2022. No fining, filtering nor any addition of SO₂

ALCOHOL

11.5 % vol.

CHARACTERISTICS

Cloudy, straw-yellow. Flowers. Rose-scent. With time exotic aromas. Lychee. On the palate rich and mild, soft tannins. In our Opinion Muskat Ottonel the way it should be...

FOOD PAIRING

Oysters. Quiche with fennel. Fish with sauce tartar and buttered potatoes.

REIFE POTENTIAL

2030

*This wine was not submitted for official analyses and tasting. It would not meet the official requirement and does not match the official tasters' understanding of typical characteristics.

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



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Österreich-Landwirtschaft