

Vitikultur MOSER

BANFALU 2021

Apetlon Burgenland



VARIETIES

60% Zweigelt, 40% Merlot

VINEYARDS

Hedwighof, Hollabern

SOIL

Subsoil: silty-sandy quartz-gravel with a notable share of carbonates (limestone, dolomite rock).

Topsoil: a layer of calcareous black soil (tschernosem)

HARVESTING DATE

Ende of September 2021

GRAPE PROCESSING

Crushing and destemming. No sulphur on the mash.

FERMENTATION

Spontaneous on the skins in stainless steel tanks. Up to 4 weeks skin contact.

MATURING

1 year in 225 lt and 500 lt used oak barrels.

BOTTLING

Mid of December 2022



ALCOHOL

13.5 % vol.

ACIDITY

5.8g/lt.

RESIDUAL SUGAR

1.0 g/lt.

CHARACTERISTICS

Ruby-black colour. Black current, black berries and a toasty touch in the nose. On the palate powerful and elegant. A lingering and firm finish.

FOOD PAIRING

Wild boar and venison roast, Entrecôte

AGEING POTENTIAL

2041

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