

Vitikultur MOSER

CHARDONNAY RIED GEBLING 2021

Rohrendorf Niederösterreich



VINEYARD
Gebling in Rohrendorf

SOIL
Calcareous conglomerate soil.

HARVESTING DATE
Beginning of September 2021

GRAPE PROCESSING
Crushing and destemming, immediate pressing.

FERMENTATION
Spontaneous in stainless steel.

MATURING
In stainless steel.

BOTTLING
March 2022

ALCOHOL
13% vol.

ACIDITY
4.2 g/lt.

RESIDUAL SUGAR
1.0 g/lt.

CHARACTERISTICS
Bright greenish yellow. Smell of fresh apples. On the palate a synergy of elegance and fruit. Firm and mineral. Long finish.

FOOD PAIRING
Poultry and fish. Seafood

AGEING POTENTIAL
2031

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