

Vitikultur MOSER

DIAGONAL SAUVIGNON BLANC 2018

Rohrendorf, Niederösterreich
Unfiltriert. Ungeschönt. Ungeschwefelt.



VINEYARD

Atriumweingarten

SOIL

Loess.

HARVESTING DATE

Beginning of September 2018

GRAPE PROCESSING

Destemming and crushing.
Maceration over night.

FERMENTATION

Spontaneous in used 500 and
225 lt. oak barrels.

MATURING

15 months on the full lees.
Malolactic fermentation. 5
months on the fine lees.

BOTTLING

In July 2020. No fining,
filtering and no addition of
SO₂

ALCOHOL

13 % vol.

CHARACTERISTICS

Intense golden yellow.
Coconut, passion fruit,
quince in the nose. With
time it reveals a ripe, exotic
fruit, underlined by a gentle
influence of wood.

Animating and creamy on
the palate. Extremely long
finish driven by fruit and
acidity.

FOOD PAIRING

Curry dishes. Crispy duck.
Crustacean terrine with
mango jelly.

AGEING POTENTIAL

2035

*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.

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