

# Vitikultur MOSER

## FUNDAMENTAL GRÜNER VELTLINER 2021

Rohrendorf, Niederösterreich  
Unfiltered. Unfined. Unsulphured.



VINEYARD  
Wolfsgraben

SOIL  
Loess. Conglomerate.

HARVESTING DATE  
Beginning of September 2021

GRAPE PROCESSING  
Destemming and crushing.  
Immediate pressing.

FERMENTATION  
Spontaneous in stainless steel  
tanks.

MATURING  
Malolactic fermentation.  
Stored on the fine lees. Racked  
twice for clarification.

BOTTLING  
In January 2023. No fining,  
filtering and no addition of  
SO<sub>2</sub>

ALCOHOL  
12,5 % vol.

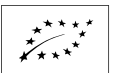
CHARACTERISTICS  
Brass yellow. Melon,  
biscuit in the nose. Needs  
air. Full-bodied and  
mmm moo the palate.  
With an intense and  
mineral finish. A  
different interpretation  
of Grüner Veltliner...

FOOD PAIRING  
Pickled salmon with  
mustard sauce. Boiled beef  
dishes (Tafelspitz).  
Tyrolean Mountain cheese.

AGEING POTENTIAL  
2031

\*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



AT-BIO-302  
Österreich-Landwirtschaft