

Vitikultur MOSER

MINIMAL GRÜNER VELTLINER 2016

Rohrendorf, Niederösterreich
Unfiltriert. Ungeschönt. Ungeschwefelt.



VINEYARD

Schnabel. South-exposed terraces.

SOIL

Loess. Massive conglomerate rocks on the underground.

HARVESTING DATE

End of October 2016

GRAPE PROCESSING

Destemming and crushing. Immediate pressing.

FERMENTATION

Spontaneous in used 500 and 225 lt. oak barrels.

MATURING

14 months on the full lees. Malolactic fermentation. 4 months on the fine lees.

BOTTLING

In February 2018. No fining, filtering and no addition of SO₂



ALCOHOL

13.5 % vol.

CHARACTERISTICS

Intense golden-yellow. With time it develops exotic fruit and caramel aromas in the nose. On the palate full bodied and creamy with a strong mineral strike and gentle tannins. Powerful but elegant. Extremely long finish.

FOOD PAIRING

Hearty meat dishes with sauces: Calf steak.

AGEING POTENTIAL

2026

*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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