

# Vitikultur MOSER

## MINIMAL GRÜNER VELTLINER 2017

Rohrendorf, Niederösterreich  
Unfiltriert. Ungeschönt. Ungeschwefelt.



### VINEYARD

Schnabel. South-exposed terraces.

### SOIL

Loess. Massive conglomerate rocks on the underground.

### HARVESTING DATE

End of September 2017

### 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 June 2019. No fining, filtering and no addition of SO<sub>2</sub>

### 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

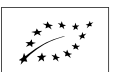
Hearty meat dishes with sauces: Calf steak.

### AGEING POTENTIAL

2027

\*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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