

# Vitikultur MOSER

## PINOT BLANC 2021

Apetlon Burgenland



### VINEYARD

Fuchsloch

### SOIL

Subsoil: silty-sandy quartz-gravel with a notable share of carbonates (limestone, dolomite rock).

Topsoil: a layer of calcareous black soil (tschernosem)

### HARVESTING DATE

August/September 2021

### GRAPE PROCESSING

Destemming and crushing. Immediate pressing.

### FERMENTATION

Spontaneous in 250 lt. oak barrels.

### MATURING

Used barrels.

### BOTTLING

March 2022



### ALCOHOL

13.0 % vol.

### ACIDITY

5.6 g/lt.

### RESIDUAL SUGAR

3.6 g/lt.

### CHARACTERISTICS

Green-yellow sparkle. With a nose of biscuit and traces of hazelnut. On the palate creamy with a mineral aftertaste. Animating and velvety-fruity finish.

### FOODPAIRING

Fried chicken-breast. Saddle of hare.

### AGEING POTENTIAL

2031

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