

Vitikultur MOSER

RIESLING BEERENAUSLESE 2021

Rohrendorf Niederösterreich



VINEYARD SITES

Gebling in Rohrendorf and
Krems.

SOIL

Calcareous
Conglomerate
decomposition. Loess.

HARVESTING DATE

15th of November 2021

GRAPE PROCESSING

Immediate whole bunch
pressing.

FERMENTATION

Spontaneous in stainless steel.

MATURING

Stainless steel.

BOTTLING

August 2022



ALCOHOL

11% vol.

ACIDITY

8.7 g/lt.

RESIDUAL SUGAR

168 g/lt.

CHARACTERISTICS

Bright golden yellow.
Juicy nectarines and
honey aromas. On the
palate candied orange
zests and a hint of mint.
Creamy yet elegant. A
playful interaction
between acidity and
sweetness. Vivid
structure. Extremely long
finish

FOOD PAIRING

Desserts such as Crêpes
Suzettes. French peach tarte
with orange parfait and
mint.

AGEING POTENTIAL

2041

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