

Vitikultur MOSER

SÄMLING TBA ESSENZ 2005

APETLON, REGION NEUSIEDLERSEE



VINEYARD
Fuchsenloch.

SOIL
Black earth. Gravel in the
subsoil.

HARVESTING DATE
19th of October 2005

GRAPE PROCESSING
Crusing of whole bunches.
Maceration in the press for 24
hours.

FERMENTATION
In 500 lt. Austrian oak barrel.

MATURING
In 500 lt. Austrian oak barrel.

BOTTLING
December 2006



ALCOHOL
5 % vol.

ACIDITY
11.9 g/lt.

RESIDUAL SUGAR
439 g/lt.

CHARACTERISTICS
Deep golden. Scents of
exotic flowers and fruits.
Caramel and honey.
Passion fruit and fully
ripe apricot on the palate.
Enormous abundance
paired with considerable
liveliness. Creamy,
endless finish.

FOOD PAIRING
Vanilla ice cream, pancakes
or simply solo as a desert.

AGEING POTENTIAL
Enormously long.

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