

Vitikultur MOSER

SCHILFWEIN 2017

Rohrendorf, Niederösterreich.



VARIETY
Sauvignon Blanc

VINEYARD
Atriumweingarten.

SOIL
Loess.

TIME OF HARVEST
Beginning of September 2017

GRAPE PROCESSING
Only 100% healthy grapes were carefully laid on teed-mats, where they had been dried for 3 months and then pressed in December 2017.

FERMENTATION
Spontaneous in stainless steel

MATURING
In stainless steel

BOTTLING
July 2018



ALCOHOL
11.5% vol.

ACIDITY
5.9 g/lt.

RESIDUAL SUGAR
208.4 g/lt.

CHARACTERISTICS
Bright-yellow gloss; exotic on the nose (Ananas, Maracuja); pithy with vivid structure, very elegant; extremely long, fruity finish

FOOD PAIRING
Fruit-salads and sorbets, light (biscuit) desserts

AGEING POTENTIAL
2037

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