

Vitikultur MOSER

SCHILFWEIN 2021

APETLON, BURGENLAND



VARIETY

Muskat Ottonel

VINEYARD

Hollabern

SOIL

Dark soil, streaked with gravel

TIME OF HARVEST

Mid-September 2021

GRAPE PROCESSING

Only 100% healthy grapes were carefully laid on teed-mats, where they had been dried for 2 months and then pressed in Mid-November 2021.

FERMENTATION

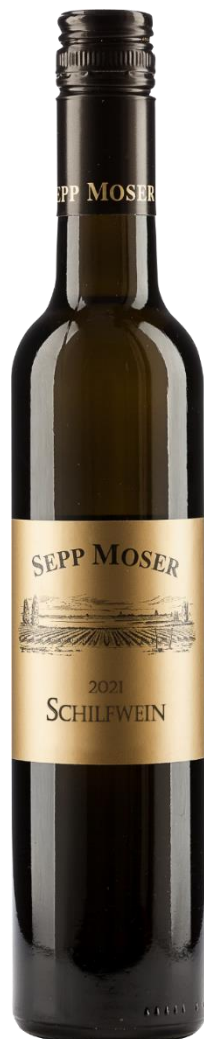
Spontaneous in stainless steel

MATURING

In stainless steel

BOTTLING

End of July 2022



ALCOHOL

12:0 % vol.

ACIDITY

5:9 g/lt.

RESIDUAL SUGAR

214:3 g/lt.

CHARACTERISTICS

A noble shine of golden-yellow. Dark spices. Ripe exotic honeydew melon, candied pineapple and white chocolate. Elegant and rich. Shaped by an inciting play between sweetness and acidity. Its echo never-ending and soft.

FOOD PAIRING

Chocolate fondue with tropical fruits like pineapple, honeydew melon, kiwi fruit. Semolina flamery with candied pineapples.

AGEING POTENTIAL

2041

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