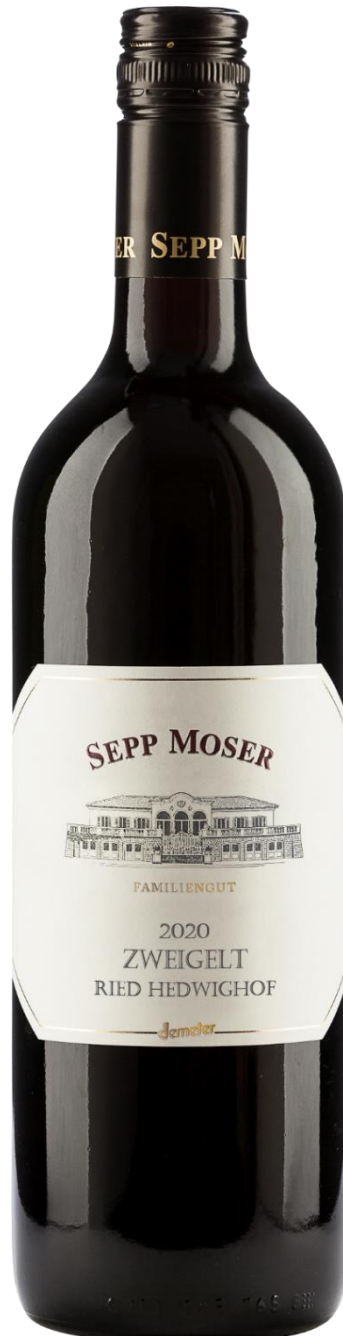


# Vitikultur MOSER

## ZWEIGELT RIED HEDWIGHOF 2020

Apetlon Burgenland



VINEYARD  
Hedwighof

SOIL  
Deep, dark and humus.  
Partly well streaked  
with gravel.

HARVESTING DATE  
Beginning of September 2020

GRAPE PROCESSING  
Destemming and crushing.

FERMENTATION  
Spontaneous in stainless steel  
fermentation vats. 14 days of  
skin contact.

MATURING  
Stainless steel

BOTTLING  
March 2022

ALCOHOL  
13% vol.

ACIDITY  
6 g/lt.

RESIDUAL SUGAR  
1.1 g/lt.

CHARACTERISTICS  
Ruby-black colour with  
violet rims. Perfume of  
wild berries. Mild on the  
palate. Velvety and  
powerful.

FOOD PAIRING  
The ideal partner to lamb.

AGEING POTENTIAL  
2031

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