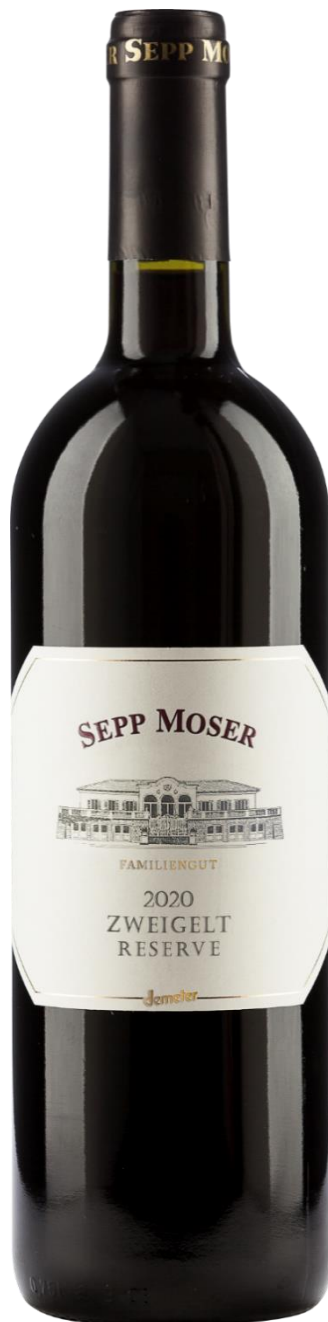


# Vitikultur **MOSER**

## ZWEIGELT RESERVE 2020

Apetlon Burgenland



**VINEYARD**  
Hedwighof

**SOIL**  
Deep and dark topsoil.  
Gravel in the subsoil.

**HARVESTING DATE**  
September 2020

**GRAPE PROCESSING**  
Destemming and crushing

**FERMENTATION**  
Spontaneous in stainless steel  
fermenting vats. 3 weeks on  
the skins.

**MATURING**  
18 months in 225 lt used oak  
barrels.

**BOTTLING**  
End of August 2022

**ALCOHOL**  
13.5 % vol.

**ACIDITY**  
6.2 g/lt.

**RESIDUAL SUGAR**  
1.0 g/lt.

**CHARACTERISTICS**  
Ruby-black colour.  
Attractive aroma of sour  
cherries. On the palate  
ripe tannins and  
structure, with a  
charming fruit and a  
long-lasting finale.

**FOOD PAIRING**  
A perfect partner to lamb  
and roast beef.

**AGEING POTENTIAL**  
2039

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