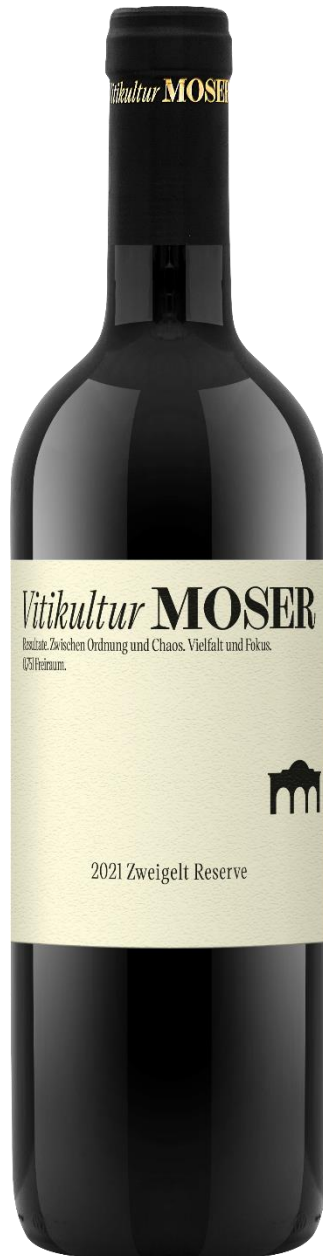


Vitikultur MOSER

ZWEIGELT RESERVE 2021

Apetlon Burgenland



VINEYARD

Hedwighof

SOIL

Subsoil: silty-sandy quartz-gravel with a notable share of carbonates (limestone, dolomite rock).
Topsoil: a layer of calcareous black soil (tschernosem)

HARVESTING DATE

September 2021

GRAPE PROCESSING

Crushing and destemming

FERMENTATION

Spontaneously in stainless steel vats. 3 weeks on the skins.

MATURING

More than 1 year in 225 lt. used oak barrels.

BOTTLING

January 2023

ALCOHOL

13.5 % vol.

ACIDITY

6 g/lt.

RESIDUAL SUGAR

1.1 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 finish.

FOOD PAIRING

A perfect partner for lamb and roast beef.

AGEING POTENTIAL

2041

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