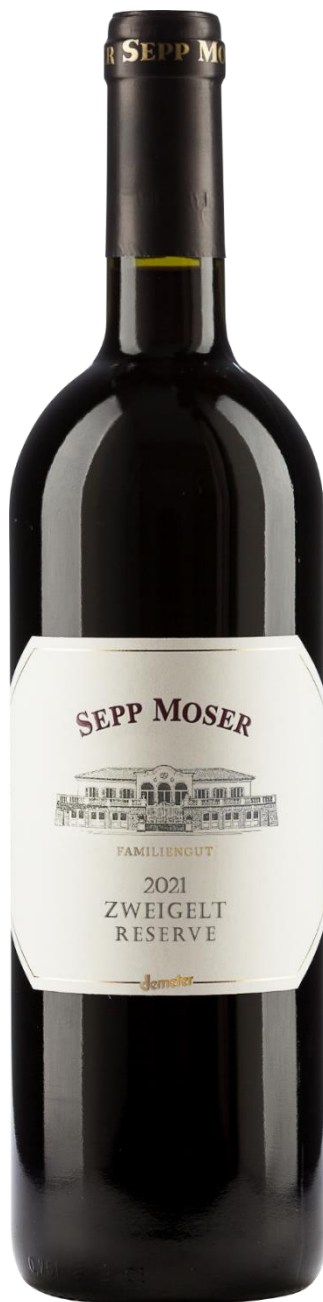


Vitikultur **MOSER**

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

A-3495 ROHRENDORF | UNTERE WIENERSTRASSE 1
Tel.: 02732/70531 | Fax: DW10
office@vitikultur-moser.at | www.vitikultur-moser.at



AT-BIO-302
Österreich-Landwirtschaft