

# Vitikultur MOSER

MERLOT 2021

Apetlon Burgenland



## VINEYARD

Hollabern

## SOIL

Deep and dark soil.  
Partially streaked with  
gravel.

## HARVESTING DATE

Mid of September 2021

## GRAPE PROCESSING

Destemming and crushing.

## FERMENTATION

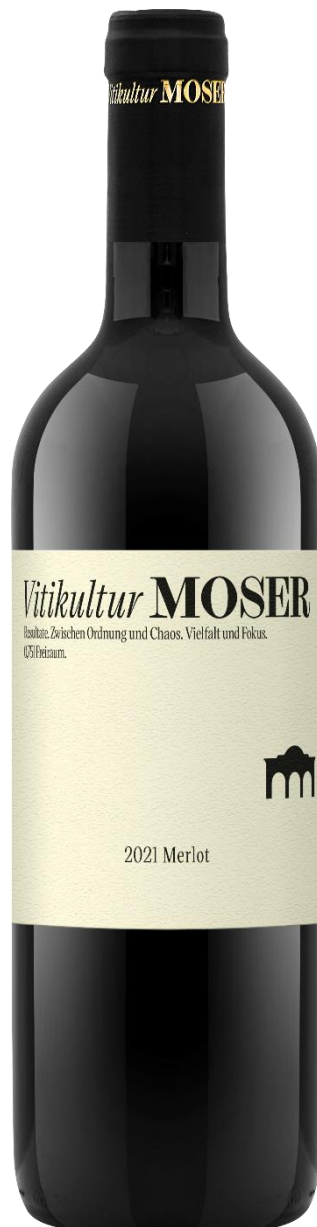
In stainless steel fermentation  
vats with remontage-system. 3  
weeks of skin contact.

## MATURING

2 years in unshed 250 lt. barrels

## BOTTLING

May 2023



## ALCOHOL

13.5 % vol.

## ACIDITY

5.7 g/lt.

## RESIDUAL SUGAR

1.0 g/lt.

## CHARACTERISTICS

Dark garnet red. Hints of  
mint, cassis and  
chocolate in the nose. On  
the palate a solid tannin-  
structure accompanied  
by a discreet opulence.  
Long, very spicy and  
silky finish.

## FOOD PAIRING

Grilled steak. Roasted beef  
with onion. Roasted  
venison. Braised 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