

Vitikultur MOSER

RIESLING RIED GEBLING 1^{er} 2022

Rohrendorf Kremstal DAC Reserve



VINEYARD SITES

Gebling in Rohrendorf and
Krems

SOIL

Calcareous conglomerate
decomposition. Loess.

HARVESTING DATE

End of September 2022

GRAPE PROCESSING

Crushing and destemming.
Maceration overnight and
then pressing.

FERMENTATION

Spontaneous in stainless steel.

MATURING

In stainless steel. 8 months on
the fine lees.

BOTTLING

August 2023

ALCOHOL

13% vol.

ACIDITY

4.4 g/lt.

RESIDUAL SUGAR

1.2 g/lt.

CHARACTERISTICS

Rich golden-yellow.
Delicate scents of flower
honey and white peach.
On the palate an elegant
touch of citrus and peach
fruit. Balanced structure.
Voluminous and mineral
with great depth. A wine
with an enormous ageing
potential.

FOOD PAIRING

Pan-fried fresh-water fish:
trout, char and pikeperch.

AGEING POTENTIAL

2042