

# Vitikultur MOSER

## BLANC DE BLANCS 2020 BRUT NATURE

Apetlon Burgenland



**VARIETIES**  
100% Chardonnay

**VINEYARDS**  
Hollabern, Apetlon

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

**HARVEST DATE**  
End of August 2020

**GRAPE PROCESSING**  
Destemming and gentle pressing.

**FERMENTATION**  
1<sup>st</sup> fermentation spontaneously in stainless steel.

**DISGORGEMENT**  
2<sup>nd</sup> fermentation in bottle in January 2021; liqueur de tirage with sweet wine must  
Disgorgement: see back label.



**ALCOHOL**  
12.5% vol.

**CHARACTERISTIC**  
Bright golden yellow. With time it develops aromas of baked apples, honey and raisins. The taste reminds of the typical Austrian sweet dish Apfrradl (pan-fried apple slices covered in dough). Playfully ripe fruit, creamy and rich, characterised by a velvety perlage and delicate acidity.

**FOOD PAIRING**  
For brunch or festive events. With seafood and shellfish, terrines and brawns of all kinds.

**AGEING POTENTIAL**  
2030

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