

# Vitikultur MOSER

## RIESLING RIED GÄNSTREIBERIN 2019

Rohrendorf Kremstal DAC



### VINEYARD SITES

Gänstreiberin. A 0.6 ha monopoly single vineyard spot. S/S-W exposed on narrow terraces on a slope up to 50% of steepness.

### SOIL

Conglomerate decomposition.

### HARVESTING DATE

Mid of September 2019

### GRAPE PROCESSING

Destemming and crushing. Maceration for a few hours.

### FERMENTATION

Spontaneous in 1500 l oak barrel (Austrian oak).

### MATURING

In an oak barrel.

### BOTTLING

October 2021



### ALCOHOL

13% vol.

### ACIDITY

6.1 g/l.

### RESIDUAL SUGAR

2.5 g/l.

### CHARACTERISTICS

Brass yellow. Bouquet of ripe apricots and almonds. Hints of quince. On the palate a flattering fruit game paired with distinct minerality. Long lasting and balanced finale.

### FOOD PAIRING

Crustaceans of all kinds. Crispy duck Asian style.

### AGEING POTENTIAL

2034

A-3495 ROHRENDORF | UNTERE WIENERSTRASSE 1

Tel.: 02732/70531 | Fax: DW10

office@vitikultur-moser.at | www.vitikultur-moser.at



AT-BIO-302  
Österreich-Landwirtschaft