

Vitikultur MOSER

CHARDONNAY RIED GEBLING 2023

Rohrendorf Niederösterreich



VINEYARD
Gebling in Rohrendorf.

SOIL
Calcareous conglomerate soil.

HARVESTING DATE
Beginning of September 2023

GRAPE PROCESSING
Crushing and destemming, immediate pressing.

FERMENTATION
Spontaneous in stainless steel.

MATURING
In stainless steel.

BOTTLING
February 2024

ALCOHOL
13.5 % vol.

ACIDITY
4.2 g/lt.

RESIDUAL SUGAR
2.2 g/lt.

CHARACTERISTICS
Bright greenish yellow shine. Smell of fresh apples. On the palate a synergy of elegance and fruit. Firm and mineral-long finish.

FOOD PAIRING
Poultry and fish. Seafood.

AGEING POTENTIAL
2033

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