

# Vitikultur MOSER

## CLASSIC STYLE GRÜNER VELTLINER 2023

Niederösterreich, BIO



SOIL  
Loess.

HARVESTING DATE  
End of August 2023

GRAPE PROCESSING  
Destemming and crushing.  
Immediate pressing.

FERMENTATION  
Spontaneous in stainless steel.

MATURING  
Stainless steel.

BOTTLING  
February 2024

ALCOHOL  
12 % vol.

ACIDITY  
4.6 g/lt.

RESIDUAL SUGAR  
3 g/lt.

CHARACTERISTICS  
Bright yellow with green reflexions. The Nose reminds of fresh apples and citrus fruits. Animating on the palate.

FOOD PAIRING  
Cold starters. Or simply solo. Great for picnics or any other festive activity during summer.

AGEING POTENTIAL  
Best to drink within 2 to 3 years after bottling.

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