

Vitikultur MOSER

CLASSIC STYLE ZWEIGELT 2023

Burgenland, BIO



SOIL

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

HARVESTING DATE

Beginning of September 2023

GRAPE PROCESSING

Destemming and crushing.

FERMENTATION

Spontaneous in stainless steel fermentation vats. Skin contact for 1 week.

MATURING

Stainless steel.

BOTTLING

February 2024



ALCOHOL

12 % vol.

ACIDITY

5.5 g/lt.

RESIDUAL SUGAR

1.0 g/lt.

CHARACTERISTICS

Bright dark red with purple reflexions. Intense aromas of dark forest berries. Mild on the palate. Intense fruit.

FOOD PAIRING

Boiled beef. Or slightly chilled and simply solo.

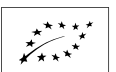
AGEING POTENTIAL

2028

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