

Vitikultur MOSER

PET NAT ROSE 2023

Apetlon Burgenland
Rohrendorf Niederösterreich



VARIETIES

The best of both regions:
Riesling, Blaufränkisch,
Sauvignon Blanc

HARVESTING DATE

End of August 2023.

GRAPE PROCESSING

Blaufränkisch: 5 hours on the
skins.
White Varieties: destemming
and gentle, immediate
pressing.

FERMENTATION

Spontaneous in stainless steel.

BOTTLING/MATURING

Bottled in October 2023 with
12.5 g residual sugar.
Disgorged in January 2024

ALCOHOL

11.5 % vol.

CHARACTERISTICS

Salmon coloured rosé
with a subtle haze.
Delicately reductive at
first. With time aromas
of dried blossoms and
fresh plums. On the
palate rosehips, sour
cherries and dried apples
with a beautifully
embedded acidity. The
elegant mousseux
accentuates its
complexity and
expression.

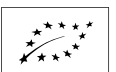
FOOD PAIRING

Simply Solo or. Salmon
tartar with capers, dill and
lemon sauce. Melted goats'
cheese with rosehip jam or
chutney.

AGEING POTENTIAL

2026

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