

Vitikultur MOSER

PET NAT WHITE 2023

Rohrendorf Niederösterreich
Apetlon Burgenland



VARIETIES

The best of both regions:
Riesling, Muskat Ottonel and
Sauvignon Blanc

HARVESTING DATE

End of August 2023.

GRAPE PROCESSING

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

Straw-yellow with a subtle haze. Aromas of acacia blossoms, wild flowers and fresh hay. On the palate juicy pears with a delicately rugged peel, roasted pineapple and a hint of dried meadow herbs. Spurring and light by its velvety mousseux and its cheerful acidity. Slowly tapers off.

FOOD PAIRING

Simply Solo or, various appetisers from canapés with pears, melted blue cheese and almonds to brioche bread with foie gras and roasted pears.

AGEING POTENTIAL

2026

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