

# Vitikultur MOSENER

## Pinot Blanc Trockenbeerenauslese 2023

Apetlon Burgenland



VINEYARD SITES  
Apetlon Burgenland

SOIL  
Calcareous  
Conglomerate  
decomposition. Loess.

HARVESTING DATE  
15<sup>th</sup> of November 2023

GRAPE PROCESSING  
Immediate whole bunch  
pressing.

FERMENTATION  
Spontaneous in stainless steel.

MATURING  
Stainless steel.

BOTTLING  
Mai 2024

ALCOHOL  
8.0 % vol.

ACIDITY  
6.6 g/lt.

RESIDUAL SUGAR  
268 g/lt.

### CHARACTERISTICS

Brilliant golden yellow shine. Apricot and peach scents on the nose, exotic notes (mango). Fresh stone fruit on the palate. Full, yet elegant with balance between sweetness and acidity. Animating structure and a never-ending aftertaste.

FOOD PAIRING  
Desserts such as Crêpes Suzettes. French peach tarte with orange parfait and mint.

AGEING POTENTIAL  
2041

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