

Vitikultur **MOSER**

Sämling Trockenbeerenauslese 2023

Apetlon Burgenland



VINEYARD SITES
Apetlon Burgenland

SOIL
Black soil with gravelly
subsoil.

HARVESTING DATE
15th of November 2023

GRAPE PROCESSING
Immediate whole bunch
pressing.

FERMENTATION
Spontaneous in stainless steel.

AGEING
Stainless steel.

BOTTLING
Mai 2024

ALCOHOL
6,4 % vol.

ACIDITY
7,3 g/l.

RESIDUAL SUGAR
273 g/l.

CHARACTERISTICS
Bright golden yellow.
Juicy nectarines and
honey aromas. On the
palate candied orange
zests and a hint of mint.
Creamy yet elegant. A
playful interaction
between acidity and
sweetness. Vivid
structure. Extremely long
finish

FOOD PAIRING
Desserts such as Crêpes
Suzettes. Peach tarte with
orange parfait and mint.
Mature Blue cheese.

AGEING POTENTIAL
2041

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