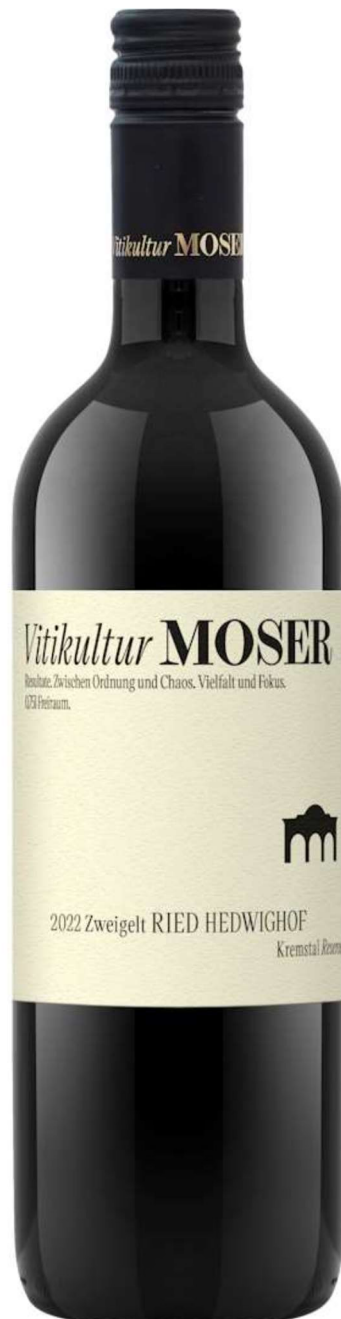


Vitikultur MOSER

ZWEIGELT RIED HEDWIGHOF 2022

Apetlon Burgenland



VINEYARD

Hedwighof

SOIL

Deep, dark and humus.
Partly well streaked
with gravel.

HARVESTING DATE

Beginning of September 2022

GRAPE PROCESSING

Destemming and crushing.

FERMENTATION

Spontaneous in stainless steel
fermentation vats. 14 days of
skin contact.

MATURING

Stainless steel

BOTTLING

31ST of March 2024

ALCOHOL

12.7 % vol.

ACIDITY

5.8 g/lt.

RESIDUAL SUGAR

1g/lt.

CHARACTERISTICS

Ruby-black colour with
violet rims. Perfume of
wild berries. Mild on the
palate. Velvety and
powerful.

FOOD PAIRING

The ideal partner to lamb.

AGEING POTENTIAL

2032

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