

Vitikultur MOSER

ZWEIGELT RESERVE 2022

Apetlon Burgenland



ALCOHOL
13.5 % vol.

ACIDITY
6 g/l.

RESIDUAL SUGAR
1.1 g/l.

CHARACTERISTICS
Ruby-black colour.
Attractive aroma of sour
cherries. On the palate
ripe tannins and
structure, with a
charming fruit and a
long-lasting finish.

FOOD PAIRING
A perfect partner for lamb
and roast beef.

AGEING POTENTIAL
2041

VINEYARD
Hedwighof

SOIL
Subsoil: silty-sandy
quartz-gravel with a
notable share of
carbonates (limestone,
dolomite rock).
Topsoil: a layer of
calcareous black soil
(tschernosem)

HARVESTING DATE
September 2022

GRAPE PROCESSING
Crushing and destemming

FERMENTATION
Spontaneously in stainless
steel vats. 3 weeks on the
skins.

MATURING
More than 1 year in 225 lt.
used oak barrels.

BOTTLING
January 2024

A-3495 ROHRENDORF | UNTERE WIENERSTRASSE 1
Tel.: 02732/70531 | Fax: DW10
office@vitikultur-moser.at | www.vitikultur-moser.at



AT-BIO-302
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