



Blauburgunder Gebling 2006

Weingut Sepp Moser, Rohrendorf
Wine region Kremstal

The Blauburgunder (Pinot Noir) grows on the steep terraces of the „Gebling“ vineyard. This top-terroir in the Kremstal gives great expression to the Blauburgunder grapes. Delicious Pinot Noir!

Grape varieties: 100% Pinot Noir (total production 3122 bottles)

Vineyard site: „Gebling“ steep south-facing terraces. „Hot days, cool nights“ describes the micro climate best.

Soil: very rich in calcium loess, strongly mixed with conglomerate sediments.

Harvesting date: 9th & 10th of October

Grape processing: de-stemming, crushing, no maceration!

Fermentation: in 2.500 litre oak cask. Pigeage: manually pushing the crushed must. 14 days of skins contact.

Maturing: After fermentation the wine has been aged for 17 months in 300 litre barrels, Austrian and Hungarian oak. Only second and third filling barrels are being used.

Bottling: May

Alcohol: 13.5 %vol.

Acidity: 5.0 g/l.

Residual sugar: 1.8 g/l.

Characteristic: garnet-red colour; pronounced soil-character; perfume of sour cherry; on the palate a beautiful combination of power and charm; complex structure; flattering with soft tannins. This is a prime example of a delicious classical Pinot Noir, with a structured but feminine style.

Food matching: gentle meat dishes. For meditative moments,...

Ageing potential: 10 - 15 years