



Chardonnay Trockenbeerenauslese 2004

Weingut Sepp Moser, Apetlon
Wine region Neusiedlersee

Grapes: 100% Chardonnay, botrytis infected (noble rot)

Vineyard site: Hollabern, wine region Neusiedlersee

Soil: "Tschernosem": deep dark, streaked with gravel

Harvesting date: 17th and 18th of November

Grape processing: pressing after crushing and 15 hours of skin-contact

Fermentation and maturing: in 500-litre oak-casks from Allier

Bottling: April 2005

Alcohol: 11.9 %vol.

Acidity: 9.2 g/l.

Residual sugar: 197.6 g/l.

Characteristic: shining gold gleam; caramel, in the nose complex, honey and exotic fruits; on the palate opulent, presenting a lively acidity; never ending finish

Food matching: strong cheeses like goat or blue cheese)

Ageing potential: 2030