



## Beerenauslese “Liquid Gold”

Weingut Sepp Moser, Apetlon

Wine region Neusiedlersee

**Soil:** “TschernoSEM“: deep and dark soil, partially streaked with gravel

**Harvesting date:** beginning of December

**Grape processing:** crushing of whole bunches in the press and 12 hours of maceration before pressing

**Fermentation and Maturing:** in 600-litres-casks of Hungarian oak

**Bottling:** April

**Alkohol:** 12.0 %vol.

**Säure:** 6.5 g/l.

**Restsüße:** 132.0 g/l.

**Characteristic:** This “Liquid Gold” Beerenauslese is a fine blend of premium selections composed by Nikolaus Moser. The wine was partially fermented and aged in 600-litre barrels of Austrian and Hungarian oak and has a natural residual sugar of about 132 grams per litre. This dessert wine is wonderful on its own to be meditated over and enjoyed after fine dining.

**Food matching:** Classic food combinations are with foie gras or game pâtés.

**Aging potential:** 2025

