



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

