



Weißburgunder Trockenbeerenauslese 2004

Weingut Sepp Moser
Wine region Neusiedlersee

Grapes: 100% Weissburgunder grapes, botrytis infected (noble rot)

Vineyard site: Hollabern, wine region Neusiedlersee

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

Harvesting date: mid of November

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

Fermentation: 500-litre oak-casks, from Allier

Bottling: April 2005

Alcohol: 11.2 %vol.

Acidity: 9.0 g/l.

Residual sugar: 192.8 g/l.

Characteristic: shining gold gleam; caramel, Honey and exotic fruits in the nose; on the palate opulent, presenting a lively acidity; never ending finish. Sensational sweet wine with tension and long long future ahead

Food matching: strong cheese like goat or blue cheese

Aging potential: 2030 and beyond...