



Chardonnay Gebling 2008 organic

Weingut Sepp Moser, Rohrendorf
Wine region Lower Austria

Vineyard site: single vineyard Gebling, south-exposed terraces. One of the top-sites in the Kremstal region. This vineyard was already first mentioned in documents 1284.

Soil: calcareous conglomerate, loess

Harvesting date: 29. September & 14 October 2008

Grape processing: partially whole bunch pressing and partially de-stemming the grapes before immediate pressing.

Fermentation: spontaneous fermentation in stainless steel

Maturation: 4 month of the fine lees in stainless steel

Bottling: Beginning of March 2009

Alcohol: 13.0 %vol.

Acidity: 5.6 g/l.

Residual sugar: 1.2 g/l.

Characteristic: bright green-yellow brilliance; perfume of fresh apple and exotic fruit; on the palate impressing co-existence between concentration and elegance; imprinted by its long lingering fruit-driven finish. The Chardonnay "Gebling" is one of Sepp Moser Sr's personal favourites.

Food-matching: poultry and fish

Aging potential: 2015