



Grüner Veltliner Gebling 2008 KREMSTAL DAC

Weingut Sepp Moser, Rohrendorf
Wine region Kremstal

Grape variety: 100% Grüner Veltliner

Vineyard site: Gebling

Soil: Loess (rich in lime) partially mixed with
rocky conglomerate

Harvesting date: October

Grape processing: de-stemming, mashing and direct
pressing

Fermentation: stainless steel

Maturing: stainless steel

Bottling: December

Alcohol: 12.9 %vol.

Acidity: 6.3 g/l.

Residual sugar: 1.4 g/l.

Characteristic: fresh green-yellow; in the nose a
combination of spiciness and exotic fruits; on the palate
smooth and voluminous; elegant and long finish.

Food combination: great in combination with lobster or
fish with fine spicy sauces, as well as asparagus

Aging potential: 2012

Falstaff Kremstal DAC Cup 2009:
2. best wine of the Kremstal Region!

