



Grüner Veltliner Schnabel 2007

Weingut Sepp Moser, Rohrendorf
Wine region Kremstal

Vineyard site: Schnabel, 1,8ha, Rohrendorf, south exposed loess terraces, well ventilated. Hot days and cool nights describes the microclimate best. One of the top vineyard sites in the Kremstal region.

Soil: 100 % loess soil (rich in lime), up to 30 metres thick

Harvesting date: October

Grape processing: de-stemming and crushing, no maceration before pressing

Fermentation: spontaneous fermentation on stainless steel, left on the fine lees for 4 months with occasional stirring of the fine yeast.

Maturation: stainless steel

Bottling: June

Alcohol: 13.5 %vol.

Acidity: 4.5 g/l.

Residual sugar: 1.2 g/l.

Characteristic: powerful straw-yellow colour, exotic-spicy nose, on the palate an exciting consensus between exotic fruits and minerality, long powerful finish, but is the elegance freshness that makes this wine: Grand Veltliner.

Food matching: Asian cuisine, white meats, sea food dishes with more powerful sauces. Lobster, langoustines, sea-pike, etc...

Aging potential: 2020