



Muskat Ottonell 2008

Weingut Sepp Moser, Apetlon

Wine region Neusiedlersee

Vineyard site: Hollabern, Apetlon

Soil: rich on humus, dark soil streaked with gravel

Harvesting date: September 2008

Grape processing: whole bunches pressing

Fermentation: stainless steel

Maturing: stainless steel

Bottling: beginning of May 2009

Alcohol: 12.5 %vol.

Acidity: 4.2 g/l.

Residual sugar: 4.1 g/l.

Characteristic: exotic fruit and elder blossom in the nose; on the palate elegance and juicy fruit components; fresh and unimating to drink

Food matching: the ideal aperitif, slightly spicy starters; Asian cuisine: Safran Risotto

Aging potential: 2012