



Riesling von den Terrassen Kremstal DAC 2008

Weingut Sepp Moser, Rohrendorf
Wine region Kremstal

Grape variety: 100% Riesling

Vineyard sites: the grapes originate from four different vineyards (all of them terraces) in the Kremstal region.

Soil: conglomerate: calcareous weathering soil composition, partly loess.

Harvesting date: November

Grape processing: de-stemming, mashing and overnight skin-contact before pressing

Fermentation: stainless steel tanks

Maturing: stainless steel tanks

Alcohol: 12.9 %vol.

Acidity: 7.1 g/l.

Residual sugar: 1.7 g/l.

Characteristic: bright yellow colour; very typical Riesling nose and fresh exotic fruits, on the palate displaying an interesting acidity structure; lively finish

Food matching: sweet water fish

Ageing potential: 2017

