



HERMANN
MOSER

3495 Rohrendorf/Krems
Bahnstraße 36
Tel.: u. Fax: +43 2732/83841
Handy: + 43 676/423 2024
AUSTRIA

Grüner Veltliner BE mOsi 2014

for the conscious

wine description	varietal bouquet, spicy and fruity; light bodiedness with sympathetic abundance, harmonious acidity and persistent finish
drinking suggestions	ideal for light summer dishes
region	Lower Austria / Niederösterreich
vineyard	a cuvee of different Grüner Veltliner sites
soil	alluvial from the Ur-Danube with approx. 60 % gravel
date of harvest	19 th September 2014
vinification	2 hours maceration time temperature-controlled fermentation
maturing	stainless steel
bottling date	9 th February 2015
alcohol	10.5 %vol.
total acidity	4.6 g/l
residual sugar	1.0 g/l – dry

Awards vintage 2014

falstaff
Stephen Tanzer

Guide 2015/2016

89 Punkte