



HERMANN
MOSER

3495 Rohrendorf/Krems
Bahnstraße 36
Tel.: u. Fax: +43 2732/83841
Handy: +43 676/4232024
AUSTRIA

Grüner Veltliner per due 2013 Kremstal DAC

the fresh and fruity one

wine description	fruity, flowery notes, spiciness, citrus fruit. The tasting is very typical for the variety with lots of fruit aromas. The per due is crispy, well structured and luscious. Well drinking.
drinking suggestions	ideal for every summer day or as an aperitif
region	Kremstal, Rohrendorf on the east side of the Danube in Lower Austria
vineyard	a cuvee of different Grüner Veltliner sites
soil	alluvial with 60 % gravel
date of harvest	19 th September 2013
vinification	2 hours maceration time temperature-controlled fermentation
maturing	stainless steel
bottling date	12 th February 2014
alcohol	12 %vol.
total acidity	6.2 g/l
residual sugar	1.0 g/l – dry



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award vintage 2013

www.winemag.com

(Wine Enthusiast) August 2014

90 points / best buy



August 2014

90 points

award vintage 2011

falstaff Guide 2012

88 points

awards vintage 2010

Wine Spectator

88 points

OGZ Light Wine Cup

1st place / 4 glasses

awards vintage 2009

Wine Spectator

88 points

falstaff Guide 2010

88 points

GAULTMILLAU

15 points