



HERMANN
MOSER

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

Grüner Veltliner Per Due 2014 Kremstal DAC

the spark

wine description	fruity, flowery notes, spiciness, citrus fruit. On the palate 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 for 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 2014
vinification	2 hours maceration time temperature-controlled fermentation
maturing	stainless steel
bottling date	9 th February 2015
alcohol	12 %vol.
total acidity	6.2 g/l
residual sugar	1.0 g/l – dry



HERMANN
MOSER

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

Awards vintage 2014

falstaff Guide 2015/2016 89 points
Stephen Tanzer

A LA CARTE Guide 2016 89 points

Awards vintage 2013

falstaff Guide 2014/15 89 points
Stephen Tanzer



76nd place

www.winemag.com
(Wine Enthusiast)

August 2014

90 points / best buy

Awards vintage 2012

falstaff Guide 2013 88 points
Stephen Tanzer