



HERMANN
MOSER

3495 Rohrendorf/Krems
Bahnstraße 36
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AUSTRIA

Grüner Veltliner Per Due 2015 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 2015
vinification	2 hours maceration time temperature-controlled fermentation
maturing	stainless steel
bottling date	2 nd March 2016
alcohol	12.0 %vol.
total acidity	5.0 g/l
residual sugar	2.7 g/l – dry






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Awards vintage 2015

	Grüner Veltliner Cup 2016 Guide 2016/2017	90 points
	Jungweinatlas (new wine atlas)	Value Over Money
	November 2016	90 points – best buy

Awards vintage 2014

	Buying Guide 2015	90 points
 Stephen Tanzer	Guide 2015/2016	89 points
	Guide 2016	89 points

Awards vintage 2013

 Stephen Tanzer	Guide 2014/2015	89 points
		76 nd place
www.winemag.com (Wine Enthusiast)	August 2014	90 points / best buy