



SÄMLING ESSENZ 2005

Wine Type:	Still wine white sweet
Alcohol:	5 %
Residual Sugar:	439 g/l
Acid:	11.9 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 13 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2007 - 2027

VINEYARD

Origin:	Austria, Neusiedlersee, Apetlon
Quality grade:	Prädikatswein
Site:	Fuchsloch
Site Type:	plains
Varietal:	Sämling 100 % 5 years 3500 plants/ha 500 liter/ha
Sea Level:	120 m
Soil:	black earth gravel sub soil

WEATHER / CLIMATE

Climate:	continental, pannonic
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HARVEST AND MATURING

Harvest:	handpicked October 19
Malolactic Fermentation:	no
Fermentation:	spontaneous oak barrel 500 L used barrel 12 month(s)
Maturing:	oak barrel 500 L used barrel 14 month(s)
Bottling:	beginning/december 2006

WINERY

The Sepp Moser-estate (51 in total) is spread over two different wine regions. In the Kremstal the grapes for white wines are grown on south exposed terraces while in the plains of the Neusiedlersee-area the production is focused on reds and dessert wines. Demeter-certification was obtained in vintage 2009. Sepp Moser-wines are never loud but always full of vividness and elegance.

