



CHARDONNAY TROCKENBEERENAUSLESE 2015

WINE DESCRIPTION

Intensive straw yellow gloss; fragrance of sugar melon and honey; on the palate very fullbodied, nut and dried apricot; fascinating volume; never-ending after-taste

Wine Type:	Still wine white sweet
Alcohol:	5.5 %
Acid:	5.6 g/l
Residual Sugar:	395.3 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 13 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2017 - 2035

VINEYARD

Origin:	Austria, Neusiedlersee, Apetlon
Quality grade:	Prädikatswein
Site:	Hollabern
Site Type:	plains
Varietal:	Chardonnay 100 % 17 years 3500 plants/ha
Sea Level:	120 m
Soil:	deep black earth gravel

WEATHER / CLIMATE

Climate:	continental, pannonic
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HARVEST AND MATURING

Harvest:	handpicked December 3
Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel 500 L used barrel
Maturing:	oak barrel 500 L used barrel
Bottling:	screw cap Aug. 10, 2016

WINERY



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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.