



## PINOT BLANC TROCKENBEERENAUSLESE 2015

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	249.6 g/l
<b>Acid:</b>	7.3 g/l
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 13 °C
<b>Aging Potential:</b>	high (20 years)
<b>Optimum Drinking Year:</b>	2017 - 2028

### VINEYARD

<b>Origin:</b>	Austria, Neusiedlersee, Apetlon
<b>Quality grade:</b>	Prädikatswein
<b>Site:</b>	Fuchsloch
<b>Site Type:</b>	plains
<b>Varietal:</b>	Pinot Blanc 100 %   15 years 3500 plants/ha   700 liter/ha
<b>Sea Level:</b>	120 m
<b>Soil:</b>	black earth gravel   sub soil

### WEATHER / CLIMATE

<b>Climate:</b>	continental, pannonic
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### HARVEST AND MATURING


<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Fermentation:</b>	spontaneous oak barrel   500 L   used barrel
<b>Maturing:</b>	oak barrel   500 L   used barrel   10 month(s)
<b>Time on the Fine Yeast:</b>	8 month(s)
<b>Bottling:</b>	screw cap   beginning/august 2016

### 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.



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