



SCHILFWEIN 2015

WINE DESCRIPTION

Bright-yellow gloss; exotic in the nose (Ananas, Maracuja); pithy and vivid structure with big elegance; extremely long, fruity finish

Wine Type:	Still wine white sweet
Alcohol:	10 %
Acid:	8.3 g/l
Residual Sugar:	204.2 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 13 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2016 - 2030

VINEYARD

Origin:	Austria, Neusiedlersee, Apetlon
Quality grade:	Prädikatswein
Site:	Fuchsloch
Site Type:	plains
Varietal:	Sämling 100 % 12 years 3500 plants/ha 700 liter/ha
Sea Level:	120 m
Soil:	sand gravel

WEATHER / CLIMATE

Climate:	continental, pannonic
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HARVEST AND MATURING

Harvest:	handpicked beginning/september
Malolactic Fermentation:	no
Fermentation:	spontaneous steel tank
Maturing:	steel tank
Bottling:	screw cap

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.