



ZWEIGELT RESERVE 2015

WINE DESCRIPTION

Ruby-black colour, attractive aroma of sour cherry, on the palate ripe tannins and structure, with a charming fruit and a long-lasting after-finish

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Acid:	5.2 g/l
Residual Sugar:	1.1 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2017 - 2027

VINEYARD

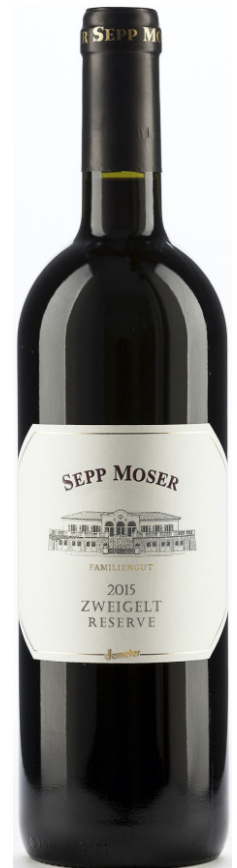
Origin:	Austria, Neusiedlersee, Apetlon
Quality grade:	Österreichischer Qualitätswein
Site:	Hedwighof
Normal Classification:	Reserve
Site Type:	plains
Varietal:	Zweigelt 100 % 40 - 50 years 3500 plants/ha 3700 liter/ha
Sea Level:	115 m
Soil:	deep humus black earth gravel large

WEATHER / CLIMATE


Climate:	pannonic
-----------------	----------

HARVEST AND MATURING

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % 10 day(s) 100 %
Fermentation Process:	pump over
Fermentation:	spontaneous steel tank
Skin Contact:	3 - 4 week(s)



Weingut Sepp Moser | Untere Wiener-Strasse 1 | 3495 Rohrendorf | Austria

office@sepp-moser.at | www.sepp-moser.at |  | www.facebook.com/Weingut-Sepp-Moser-250148548414074 |

www.instagram.com/seppmoser_wine/ | www.sepp-moser.at/shop_de/

Maturing: small wooden barrel | 225 L | used barrel | 18 month(s)

Time on the Fine Yeast: 18

Bottling: natural cork | Aug. 9, 2017

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.