



BANFALU 2016

WINE DESCRIPTION

Ruby-black colour; black current, blackberries and a toasty touch in the nose; on the palate powerful and elegant; lingering and firm finish

Wine Type:	Still wine red dry
Alcohol:	14 %
Acid:	5.3 g/l
Residual Sugar:	1 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2030

VINEYARD

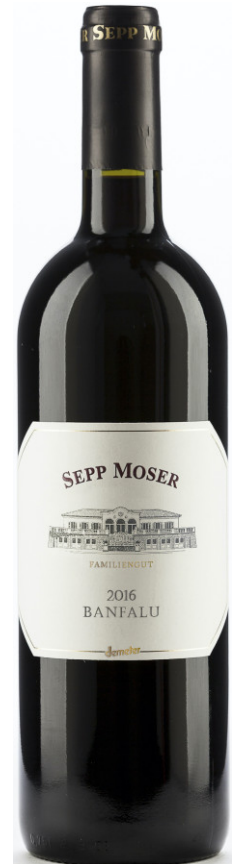
Origin:	Austria, Neusiedlersee, Apetlon
Quality grade:	Österreichischer Qualitätswein
Site:	Hedwighof, Hollabern
Site Type:	plains
Varietal:	Zweigelt 40 % Merlot 30 % Cabernet Sauvignon 30 %
Sea Level:	120 m
Soil:	deep black earth gravel

WEATHER / CLIMATE

Climate:	continental, pannonic
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HARVEST AND MATURING

Harvest:	handpicked end/september - middle/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 % steel tank 30 day(s) temperature control: yes 28 - 30 °C 100 %
Filter:	unfiltered
Sulfur Added:	yes, wine



Maturing:	80 % small wooden barrel 225 L used barrel 24 month(s) 20 % oak barrel 500 L used barrel 24 month(s)
Bottling:	natural cork beginning/october 2018
Deacidification:	no
Acidification:	no

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.