



MINIMAL GRÜNER VELTLINER 2016

WINE DESCRIPTION

Intense golden-yellow; at the beginning a hint of aldehyde in the nose which turns into exotic fruit and caramel with some air; on the palate full-bodied and creamy with a strong mineral strike; powerful but elegant; extremely long aftertaste

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 17 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2018 - 2026

VINEYARD

Origin:	Austria, Kremstal, Rohrendorf
Quality grade:	Wein aus Österreich
Site:	Schnabel, Breiter Rain
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 15 - 40 years 3500 plants/ha 4000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	250 - 280 m
Soil:	loess conglomerate sub soil rock sub soil

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked end/october
Malolactic Fermentation:	yes
Fermentation:	spontaneous large wooden barrel 500 L used barrel 40 % small wooden barrel 225 L used barrel 60 %
Skin Contact:	8 hour(s)



Maturing:	60 % small wooden barrel 225 L used barrel 18 month(s)
	40 % large wooden barrel 500 L used barrel 18 month(s)
Time on the Full Yeast:	14 month(s)
Time on the Fine Yeast:	4 month(s)
Bottling:	natural cork beginning/february 2018

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.