



PINOT NOIR RIED GEBLING 2016

WINE DESCRIPTION

Strong garnet red; mineralic embossing of the soil in the nose; violet and forest berry aromas; on the palate a consensus of force and charme; complex structure; soft but tight tannins, long finish

Wine Type:	Still wine red dry
Alcohol:	14 %
Acid:	4.9 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

Quality grade:	Österreichischer Qualitätswein
Site:	Rohrendorfer Gebling
Site Type:	terraces
Varietal:	Pinot Noir 100 % 37 years 3500 plants/ha 2000 - 2500 liter/ha
Geographical Orientation:	south
Sea Level:	280 - 320 m
Soil:	calcareous conglomerate weathered soil

WEATHER / CLIMATE

Climate:	continental
-----------------	-------------

HARVEST AND MATURING

Harvest:	handpicked middle/october
Malolactic Fermentation:	yes
Fermentation:	spontaneous wooden fermentation stand 2500 L used barrel
Skin Contact:	14 day(s)
Maturing:	small oak barrel 225 L used barrel 19 month(s)
Bottling:	natural cork beginning/may 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.