



PINOT BLANC BEERENAUSLESE 2017

WINE DESCRIPTION

Brilliant golden yellow; stonefruit and honey aromas, on the palate opulent but elegant, with exotic fruit; vivid in the acidity structure, extreme long finish

Wine Type: Still wine | white | dry

Alcohol: 10.5 %

Acid: 5.8 g/l

Residual Sugar: 134 g/l

Certificates: Demeter, bio-dynamic

Allergens: sulfites

Drinking Temperature: 10 - 13 °C

Aging Potential: high (20 years)

Optimum Drinking Year: 2018 - 2035

VINEYARD

Origin: Austria, Neusiedlersee, Apetlon

Quality grade: Prädikatswein

Site: Fuchsloch

Site Type: plains

Varietal: Pinot Blanc 100 % | 15 years
3500 plants/ha | 1500 liter/ha

Sea Level: 120 m

Soil: black earth
gravel

WEATHER / CLIMATE

Climate: continental, pannonic

HARVEST AND MATURING

Harvest: handpicked | October 18

Malolactic Fermentation: no

Fermentation: spontaneous
oak barrel | 500 L | used barrel

Maturing: large wooden barrel | 500 L | used barrel | 11 month(s)

Time on the Fine Yeast: 10 month(s)

Bottling: screw cap | beginning/september 2018

WINERY



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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.