



## PINOT BLANC 2017

### WINE DESCRIPTION

Green-yellow sparkle; with a nose of biscuit and traces of hazelnut; on the palate creamy with a mineralic aftertaste; animating and fruity-velvety after-taste

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	4.8 g/l
<b>Residual Sugar:</b>	3.3 g/l
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 - 13 °C
<b>Aging Potential:</b>	medium (5 years)
<b>Optimum Drinking Year:</b>	2018 - 2023

### VINEYARD

<b>Origin:</b>	Austria, Burgenland, Apetlon
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Fuchsloch
<b>Site Type:</b>	plains
<b>Varietal</b>	Pinot Blanc 100 %   16 years 3500 plants/ha   4500 - 5000 liter/ha
<b>Sea Level:</b>	120 m
<b>Soil</b>	black earth gravel

### WEATHER / CLIMATE

<b>Climate:</b>	continental, pannonic
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### HARVEST AND MATURING

<b>Harvest</b>	handpicked   middle/september
<b>Malolactic Fermentation:</b>	no
<b>Fermentation</b>	spontaneous oak barrel   2500 L   used barrel   18 - 22 °C
<b>Maturing</b>	100 %   large wooden barrel   2500 L   used barrel   2 month(s) 100 %   steel tank   4 month(s)
<b>Time on the Fine Yeast</b>	4
<b>Bottling</b>	screw cap   March 28, 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.