



RIESLING RIED GEBLING ERSTE LAGE 2017

WINE DESCRIPTION

Rich golden-yellow colour; a scent of flower honey and white peach; on the palate an elegant touch of citrus and peach fruit; balanced structure; voluminous and minerality with great depth; a wine with an enormous ageing potential

Wine Type:	Still wine white dry
Alcohol:	13 %
Acid:	4.6 g/l
Residual Sugar:	3.4 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Ageing Potential:	high (12 years)
Optimum Drinking Year:	2019 - 2028

VINEYARD

Origin:	Austria, Kremstal, Rohrendorf
Quality grade:	Kremstal DAC Reserve
Site:	Rohrendorfer and Kremser Gebling
Normal Classification:	Erste Lage
Site Type:	terraces
Varietal:	Riesling 100 % 23 - 48 years 3500 plants/ha 3500 - 4000 liter/ha
Geographical Orientation:	south
Sea Level:	200 m
Soil:	calcareous conglomerate weathered soil loess

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked September 13 - September 25
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank temperature control: yes 18 - 20 °C
Skin Contact:	8 - 12 hour(s)



Maturing:	steel tank 10 month(s)
Time on the Fine Yeast:	9 month(s)
Bottling:	natural cork beginning/july 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.