



## CLASSIC STYLE GRÜNER VELTLINER 2018

### WINE DESCRIPTION

Yellow-green brilliance; the nose reminds of fresh apple and citrus fruits; animating on the palate

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Acid:</b>	5 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (4 years)
<b>Optimum Drinking Year:</b>	2019 - 2022

### VINEYARD

<b>Origin:</b>	Austria, Niederösterreich
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Grüner Veltliner 100 %
<b>Soil:</b>	loess

### WEATHER / CLIMATE

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

<b>Harvest:</b>	handpicked   middle/august - end/august
<b>Malolactic Fermentation:</b>	no
<b>Fermentation:</b>	spontaneous steel tank   temperature control: yes   18 - 20 °C
<b>Maturing:</b>	steel tank   5 month(s)
<b>Bottling:</b>	screw cap   beginning/january 2019

### 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.