



FUNDAMENTAL GRÜNER VELTLINER 2018

WINE DESCRIPTION

Brass yellow; Melon, biscuit, needs air; full-bodied and mild on the palate, with an intense and mineral finish; a different interpretation of Grüner Veltliner...

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Total Sulfur:	< 15 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	14 - 17 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2019 - 2028

VINEYARD

Origin:	Austria, Kremstal, Rohrendorf
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 17 - 24 years 3500 plants/ha 4000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	220 - 280 m
Soil:	loess conglomerate weathered soil

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked end/august
Malolactic Fermentation:	yes
Mazeration:	5 hour(s)
Mash Fermentation:	squashed Stems: 0 %
Fermentation:	spontaneous steel tank 0 °C
Maturing:	steel tank 12 month(s)



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.