



# GRÜNER VELTLINER RIED GEBLING ERSTE LAGE 2018

## WINE DESCRIPTION

Intense green-yellow; gentle aroma of meadow herbs paired with fine apple; sappy on the palate, tropical nuances with creamy elegance; long minerally finish

<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2019 - 2028

## VINEYARD

<b>Origin:</b>	Austria, Kremstal, Rohrendorf
<b>Quality grade:</b>	Kremstal DAC Reserve
<b>Site:</b>	Gebling
<b>Normal Classification:</b>	Erste Lage
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   19 - 24 years 3500 plants/ha   3700 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	250 - 320 m
<b>Soil:</b>	deep loess conglomerate

## WEATHER / CLIMATE

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

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	no
<b>Fermentation:</b>	spontaneous steel tank   temperature control: yes   18 - 20 °C
<b>Skin Contact:</b>	8 - 10 hour(s)
<b>Maturing:</b>	steel tank   9 month(s)
<b>Bottling:</b>	screw cap

## 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.