



GRÜNER VELTLINER RIED SCHNABEL ERSTE LAGE 2018

WINE DESCRIPTION

Strong green-yellow; exotic-spicy nose with orange zest and hints of brioche; on the palate a combination of elegant fruit and strong minerality; long salty and creamy finish

Wine Type:	Still wine white dry
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	2020 - 2029

VINEYARD

Origin:	Austria, Kremstal, Rohrendorf
Quality grade:	Kremstal DAC Reserve
Site:	Schnabel
Normal Classification:	Erste Lage
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 16 years 3500 plants/ha 4000 - 4200 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	250 - 280 m
Soil:	loess top soil conglomerate sub soil rock sub soil

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	no
Fermentation:	spontaneous oak barrel 2500 L used barrel 18 - 22 °C
Skin Contact:	8 - 10 hour(s)
Maturing:	large wooden barrel 2500 L used barrel 10 month(s)
Bottling:	natural cork

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.