



GRÜNER VELTLINER VON DEN TERRASSEN 2018

WINE DESCRIPTION

Green-yellow gleam; grapefruit- and spicy aromas; on the palate animating and charming; with a synergy of fruit and spiciness; long lasting mineralic aftertaste

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Acid: 4.5 g/l

Residual Sugar: 1 g/l

Certificates: Demeter, bio-dynamic

Allergens: sulfites

Drinking Temperature: 11 - 13 °C

Aging Potential: medium (5 years)

Optimum Drinking Year: 2019 - 2023

AWARD

Robert Parker: 87

VINEYARD

Origin: Austria, Kremstal, Rohrendorf

Quality grade: Kremstal DAC

Site: Vineyard Selection

Site Type: terraces

Varietal: Grüner Veltliner 100 % | 7 - 50 years
3500 plants/ha | 4500 - 5500 liter/ha

Geographical Orientation: south east, south, south west

Sea Level: 200 - 320 m

Soil: loess

WEATHER / CLIMATE

Climate: continental

HARVEST AND MATURING

Harvest: handpicked | end/august

Malolactic Fermentation: no

Fermentation: spontaneous

steel tank | temperature control: yes | 18 - 20 °C

Maturing: steel tank | 6 month(s)

Time on the Fine Yeast: 4



Bottling:

screw cap | beginning/march 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.