



GRÜNER VELTLINER VON DEN TERRASSEN 2019

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
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2020 - 2024

VINEYARD

Origin:	Austria, Kremstal, Rohrendorf
Quality grade:	Kremstal DAC
Site:	Vineyard Selection
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 8 - 51 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
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	no
Fermentation:	spontaneous steel tank temperature control: yes 18 - 20 °C
Maturing:	steel tank 6 month(s)
Bottling:	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.