



# GRÜNER VELTLINER RIED SCHNABEL ERSTE LAGE 2020

## 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

<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 (12 years)
<b>Optimum Drinking Year:</b>	2022 - 2031

## VINEYARD

<b>Origin:</b>	Austria, Kremstal, Rohrendorf
<b>Quality grade:</b>	Kremstal DAC Reserve
<b>Site:</b>	Schnabel
<b>Normal Classification:</b>	Erste Lage
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   15 years 3500 plants/ha   4000 - 4200 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	250 - 280 m
<b>Soil:</b>	loess   top soil conglomerate   sub soil rock   sub soil

## 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 oak barrel   2500 L   used barrel   18 - 22 °C
<b>Skin Contact:</b>	8 - 10 hour(s)
<b>Maturing:</b>	large wooden barrel   2500 L   used barrel   10 month(s)
<b>Bottling:</b>	natural cork

## WINERY



Weingut Sepp Moser | Untere Wiener-Strasse 1 | 3495 Rohrendorf | Austria

office@sepp-moser.at | www.sepp-moser.at |  | www.facebook.com/Weingut-Sepp-Moser-250148548414074 |

www.instagram.com/seppmoser\_wine/ | www.sepp-moser.at/shop\_de/

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.