



# GRÜNER VELTLINER VON DEN TERRASSEN 2021

## 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

<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 - 13 °C
<b>Aging Potential:</b>	medium (5 years)
<b>Optimum Drinking Year:</b>	2022 - 2026

## VINEYARD

<b>Origin:</b>	Austria, Kremstal, Rohrendorf
<b>Quality grade:</b>	Kremstal DAC
<b>Site:</b>	Vineyard Selection
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   10 - 53 years 3500 plants/ha   4500 - 5500 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	200 - 320 m
<b>Soil:</b>	loess

## 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>Maturing:</b>	steel tank   6 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.