



CHARDONNAY RIED GEBLING 2018

WINE DESCRIPTION

Bright greenish yellow shine; Smell of fresh apples; on the palate synergy of elegance and fruit; firm and mineral-long finish

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.8 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

VINEYARD

Quality grade:	Österreichischer Qualitätswein
Site:	Rohrendorfer Gebling
Site Type:	terraces
Varietal:	Chardonnay 100 % 37 years 3500 plants/ha 4000 - 4500 liter/ha
Geographical Orientation:	east, south, south west
Sea Level:	220 - 320 m
Soil:	calcareous conglomerate weathered soil

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked end/august
Malolactic Fermentation:	no
Fermentation:	spontaneous steel tank temperature control: yes 18 - 20 °C
Skin Contact:	5 - 8 hour(s)
Maturing:	steel tank 3 month(s)
Time on the Fine Yeast:	3 month(s)
Bottling:	screw cap beginning/december 2018



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.