



GRÜNER VELTLINER RIED GEBLING ERSTE LAGE 2017

WINE DESCRIPTION

Intense green-yellow; gentle aroma of meadow herbs paired with fine apple; sappy on the palate, tropical nuances with creamy elegance; long minerally finish

Wine Type:	Still wine white dry
Alcohol:	13 %
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2018 - 2027

VINEYARD

Origin:	Austria, Kremstal, Rohrendorf
Quality grade:	Kremstal DAC Reserve
Site:	Gebling
Normal Classification:	Erste Lage
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 20 - 25 years 3500 plants/ha 3700 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	250 - 320 m
Soil:	deep loess conglomerate

WEATHER / CLIMATE

Climate:	continental
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HARVEST AND MATURING

Harvest:	handpicked middle/september - beginning/october
Malolactic Fermentation:	no
Fermentation:	spontaneous steel tank temperature control: yes 18 - 20 °C
Skin Contact:	8 - 10 hour(s)
Maturing:	steel tank 9 month(s)
Time on the Fine Yeast:	8 month(s)
Bottling:	screw cap beginning/july 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.