



## **GRÜNER VELTLINER „GEBLING“ 2007** *Kremstal DAC*

### **Weingut Sepp Moser, Rohrendorf**

**Grape variety:** 100% Grüner Veltliner, authentic Austrian grape

**Vineyard site:** Kremser Gebling, south exposed terraces, very hot days and cold nights combined with a continuous flow of air. The Gebling vineyard is a historic site in the Kremstal, it was first documented in 1284 A.D.

**Soil:** Loess (rich in lime) partially mixed with conglomerate, which gives the wine a mineral character

**Harvesting date:** 20<sup>th</sup> September 2007

**Grape processing:** destemming, mashing before direct pressing. No longer skin-contact in order to combine concentration of the wine with liveliness

**Fermentation:** spontaneous fermentation on stainless steel tanks.

**Maturing:** matured on the fine lees on stainless steel, thus representing the primary character of Grüner Veltliner and meso-climatic conditions of the Gebling vineyard.

**Bottling:** 15<sup>th</sup> February 2008

**Alcohol:** 12,9 %vol.

**Acidity:** 5,1 g/l.

**Residual sugar:** 1,3 g/l.

**Description:** fresh green-yellow; in the nose there you will find a combination of spiciness and exotic fruits; on the palate it works smooth and beautiful elegant concentration; the wine has a long finish.

**Food combination:** great in combination with lobster or fish with fine spicy sauces, as well as asparagus

**Ageing potential:** 2012