

SEPP MOSER



KREMSTAL & NEUSIEDLERSEE

GRÜNER VELTLINER BREITER RAIN 2007

WEINGUT SEPP MOSER, ROHRENDORF
WINE REGION KREMSTAL

KREMSTAL DAC RESERVE

Grape variety: 100% Grüner Veltliner

Vineyard site: Breiter Rain (2,5ha), broad south exposed terraces. The name “Breiter Rain” means freely translated “wide (“breit”) uncultivated piece of land (“rain”, very old-german word)”, well...it is one of the best sites of the region Kremstal!

Soil: deep loess soil, rich in lime, ca 20% calcium.

Harvesting date: End of September 2007

Grape processing: de-stemming and mashing; overnight skin-contact and pressing on next morning.

Fermentation: 50 % in stainless steel, 50 % in 500-lt.-casks of “Ybbstaler Eiche” – Austrian oak (dense oak) with very mild influence on the wine.

Maturing: 50% in stainless steel, 50 % for 7 months “sur lie” in the casks and malolactic fermentation in the 500 litre barrels.

Bottling: 18th June 2008

Alcohol: 13.3 %vol.

Acidity: 4,8 g/l.

Residual sugar: 1,3 g/l.

Characteristic: bright yellow colour; Veltliner spiciness in the nose and exotic fruit; on the palate a combination of mild fruit, minerality and power; the oak has been integrated in a very fine way, enormous length of finish.

Food matching: lobster & fish with spicy sauce, pasties, Asian cuisine.

Ageing potential: 2018