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## Grüner Veltliner Wolfsgraben Kremstal DAC 2007

Weingut Sepp Moser, Rohrendorf  
Wine region Kremstal

**Variety:** 100% Grüner Veltliner, from bio-dynamic production

**Vineyard site:** Wolfsgraben, south-exposed terraces. „Wolfsgraben“ means „canyon of the wolves“. The „Wolfsgraben“ has one of our coolest micro-climates.

**Soil:** loess, rich in lime soil

**Harvesting date:** 20<sup>th</sup> and 25<sup>th</sup> September 2007

**Grape processing:** de-stemming, crushing and pressing after 3 to 4 hours of skin-contact.

**Fermentation:** spontaneous fermentation in stainless steel tanks

**Maturing:** stainless steel

**Bottling:** December 2007

**Alcohol:** 12.2 %vol.

**Acidity:** 5.8 g/l.

**Residual sugar:** 1.1 g/l.

**Characteristic:** bright green-yellow colour; citrus and fresh apple; typical spicy Veltliner aromatic; animating on the palate. The wine is recommended for enjoyable drinking and could well be served as a premium open pouring wine. Classic Veltliner!

**Food matching:** cold starters and fish

**Aging potential:** 2010