



## RIESLING VON DEN TERRASSEN 2007

WEINGUT SEPP MOSER, ROHRENDORF

WINE REGION KREMSTAL

*KREMSTAL DAC*

**Grape variety:** 100% Riesling

**Vineyard sites:** the grapes originate from four different vineyards (all of them terraces) in the Kremstal region.

**Soil:** conglomerate: calcareous weathering soil composition, partly loess.

**Harvesting date:** 17<sup>th</sup> and 18<sup>th</sup> of September 2007

**Grape processing:** de-stemming, mashing and overnight skin-contact before pressing

**Fermentation:** stainless steel tanks

**Maturing:** stainless steel tanks

**Alcohol:** 12.6 %vol.

**Acidity:** 6.5 g/l.

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

**Characteristic:** bright yellow colour; very typical Riesling nose and fresh hints of exotic fruits, on the palate displaying an interesting acidity structure; lively finish. Delicious crisp Riesling!

**Food matching:** sweet water fish

**Ageing potential:** 2015