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## SEPP Grüner Veltliner 2007

Weingut Sepp Moser, Rohrendorf  
Wine region Kremstal

**Soil:** 100 % Loess, rich in lime

**Harvesting date:** all organically grown estate-fruit, hand-harvested at beginning of September 2007

**Grape processing:** de-stemming, crushing and direct pressing.

**Fermentation:** spontaneous fermentation in stainless steel

**Maturation:** Stainless steel

**Bottling:** December 2007

**Alcohol:** 12.3 %vol.

**Acidity:** 5.6 g/l.

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

**Description:** yellow green brilliance; in the nose it reminds of fresh apple and citrus fruits; animating and likeable on the palate.

**Food combination:** with cold starters or just as a solo-wine, great for BBQ's, picnics, or any other festive activity in the summer. An ideal wine for the terrace!

**Aging potential:** best to drink within 2-3 years after bottling.