



ZWEIGELT RESERVE 2005

WEINGUT SEPP MOSER, APETLON

WINE REGION NEUSIEDLERSEE

Variety: 100% Zweigelt

Vineyard sites: Hedwighof, Hollabern

Soil: "Tschernosem": deep, dark rich in humus, partly well streaked with gravel.

Harvesting date: end of September 2005

Grape processing: de-stemming and crushing, partially cold maceration.

Fermentation: on the mash in stainless steel, up to 20 days of skin contact

Maturing: 15 months in 300-lt.-oak-casks (no new oak used)

Bottling: February 2007

Alcohol: 13.5 %vol.

Acidity: 5,2 g/l.

Residual sugar: 0.9 g/l.

Characteristic: ruby-black colour; attractive aroma of sour cherry and vanilla; on the palate round and velvety; with a charming fruit and a long finish

Food matching: roast beef and perfect partner to lamb.

Aging potential: 2017