



Riesling Gebling 2006

Weingut Sepp Moser, Rohrendorf
Wine region Kremstal

Vineyard site: Gebling

Soil: calcareous Conglomerate, Loess

Harvesting date: 21st and 27th October 2005

Grape processing: de-stemming and crushing,
15 hours of maceration

Fermentation: stainless steel

Maturation: stainless steel

Bottling: March 23rd

Alcohol: 13.6 %vol.

Acidity: 6.1 g/l.

Residual sugar: 2.6 g/l.

Characteristic: bright green-yellow; a perfume of peach and grapefruit; on the palate full-bodied fruitiness and well-balanced texture; vivid and deep wine

Food matching: sweet water-fish (trout, pike-perch etc.)

Aging potential: 2015