



Sauvignon blanc Schnabel 2006

Weingut Sepp Moser, Rohrendorf
Wine Region Kremstal

Vineyard site: Schnabel, Rohrendorf

Soil: Loess

Harvesting date: October 10th

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

Fermentation: 50% in stainless steel, 50% in 500-litres oak-casks (Ybbstaler Eiche - Austria)

Maturation: 50% in stainless steel, 50% in the casks with 7 months of lees-contact; no malolactic fermentation

Bottling: Beginning of May 2006

Alcohol: 14,5% vol.

Acidity: 5,3 g/l.

Residual sugar: 2,8 g/l.

Characteristic: brass-yellow, exotic fruit (grapefruit and maracuja); full-bodied and very complex on the palate; very long finish. This wine will gain if decanted.

Food matching: fish with spicy sauces; Asian cuisine

Aging potential: 2017