Vitikultur Moser Blanc de Blancs Brut Nature, Sekt Austria [Organic & Biodynamic] 2021

OSM0022021

Vitikultur Moser

— Burgenland, Austria

Delicious traditional method sparkling wine that is both organic and biodynamic to boot.

2019 Vintage

Decanter World Wine Awards Silver 2022

IWSC Silver 2022

Production

The 100% Chardonnay grapes are cultivated in vineyards with dark, gravelly soils, in Hollabern, Apetlon. The grapes are harvested towards the end of August, are destemmed and pressed. Natural yeasts bring about spontaneous fermentation in stainless steel, with malolactic conversion allowed, followed by a second fermentation in bottle, and three years spent on lees. Very little sulphur is added to this wine and for the 2021 vintage, no dosage was included prior to bottling. Despite this it does not feel overly dry with the ripe fruit aromas and crisp acidity creating something incredibly luscious and moreish. Disgorged in November 2024.

Tasting note

Appealing nose of ripe orchard fruit and brioche, from three years spent on lees. The palate is complex and textural with wild apple, dried apricot and apricot compote, lightly toasty notes, bright balancing acidity and a long and creamy finish.

Food Match

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Category:
Organic/Sustainable

Appellation:
Sekt Austria

Winemaker:
Niki Moser

Grape Varieties:
Chardonnay 100%

Suitable for:
Vegan

Bottle Barcode:
9007911400197