Vitikultur Moser Fundamental Grüner Veltliner [Organic & Biodynamic] 2023

OSM0012023

Vitikultur Moser

— Niederösterreich, Austria

A natural wine in every sense of the word. Slightly wild but with enough balance and restraint to retain classic Grà¼ner characters. From Sepp Moser's organic, biodynamic estate.

2019 Vintage

Decanter World Wine Awards Silver 2022

IWSC Silver 2022

Production

Grown on various sites, grapes are hand harvested at the end of September and immediately destemmed, crushed and pressed. Spontaneous fermentation in stainless steel tanks. Malolactic fermentation takes place with elevation on fine lees. The wine is bottled at the end of June without any filtration or addition of sulphur.

Tasting note

Complex aromas of baked fruits and white spice with savoury characters. Stone fruit flavours, with hints of pepper and flint in the mouth. Really bright citrus acidity gives depth and length to the textured, mineral palate.

Food Match

Smoked salmon or trout with asparagus or light pasta dishes.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Organic/Sustainable

Appellation:
Landwein Austria

Grape Varieties:
Gruner Veltliner 100%

Suitable for:
Vegan

Bottle Barcode:
9007911318218