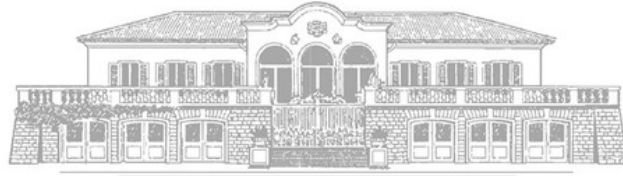


SEPP MOSER



KREMSTAL & NEUSIEDLERSEE

SEPP GRÜNER VELTLINER 2015 NIEDERÖSTERREICH, BIO



Soil: Loess

Harvesting date: End of September

Grape processing: de-stemming and crushing, pressing without maceration

Fermentation: spontaneous in stainless steel

Maturing: stainless steel

Characteristics: Yellow-green brilliance; the nose reminds of fresh apple and citrus fruits; animating on the palate

Food matching: With cold starters or just as a solo-wine, great for picnics or any other festive activity in the summer. An ideal wine for the terrace!

Ageing potential: Best to drink within 2-3 years after bottling