

WEINGUT HERMANN MOSER GRÜNER VELTLINER 'DER LÖSS' 1ÖTW 2018

Country
Austria

Region
Kremstal

Varietal
Grüner Veltliner

Winemaker
Martin Moser

Alcohol Content
13.5%

Total Sulfur
No data

Residual Sugar
No data

Acidity
No data



HISTORY

Celebrating 400 years, 26th generation Martin and wife Carmen Moser -whose profiles are depicted on the bottle- have been preserving and honoring the family tradition of wine making in the Kremstal. Focusing primarily on indigenous varieties, the Moser family is renowned for their Grüner Veltliners.

Translating to "Green Veltliner" or more specifically "Green Wine from Veltin" gets its namesake from the are of Veltin that was an area in the lower alps in the 1600s (today is Valtellina, Italy). Grüner Veltliner accounts for a third of grapes under vine in Austria and is rooted in its culture and history.

Gebling is one of the oldest vineyards in the Kremstal with records dating back to 1284. *Gebling* comes from the color of loess being golden in color like autumn leaves. The loess runs deep (over 25 meters) and is the deepest and largest in Europe.

VINIFICATION and MATURATION

Hand harvested in October, the grapes are brought back to the winery, de-stemmed and macerated for 4 hours. Fermentation in stainless steel tanks with indigenous yeasts. Aged 10 months in stainless steel before bottling.



VINEYARD

Gebling is a steep (45%) southern facing single vineyard that sits on Europe's largest contiguous loess deposit. Dry farmed, organic practices.



TASTING NOTES

Clear and aromatic on the nose, with flinty notes of crushed stones and the perfume of orange zests, full-bodied, dense and elegant yet also somewhat phenolic Veltliner with good freshness and grip on the finish. (Wine Advocate - March 2020)



FOOD PAIRING

Veal piccata, roasted duck, milanesas, lamb agnolotti