

WEINGUT HERMANN MOSER GRÜNER VELTLINER 'HANNAH' 1ÖTW 2020

Country
Austria

Region
Kremstal

Varietal
Grüner Veltliner

Winemaker
Martin Moser

Alcohol Content
14%

Total Sulfur
No data

Residual Sugar
5.7 g/l

Acidity
1.1 g/l



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. The loess runs deep (over 25 meters) and is the deepest and largest in Europe. This particular cuvee is named after Martin and Carmen's eldest adopted daughter, Hannah Moser.

VINIFICATION and MATURATION

Hand harvested in October, the grapes are brought back to the winery, de-stemmed and macerated for 6 hours. Fermentation in stainless steel tanks with indigenous yeasts. Aged 9 months in 1500l French oak barrel before bottling.



VINEYARD

Gebling is a steep (45%) southern facing single vineyard that sits on Europe's oldest largest contiguous loess deposit and one of Austria's oldest dating back to 1284. Dry farmed, organic practices.



TASTING NOTES

Fine spiciness, deep and elegant nose that offers clear, ripe and elegant fruit. Rich and intense on the palate, a touch of oak and fine tannins that fills the mouth easily. The wine has vital, mineral acidity and a serious finish (Wine Advocate - December 2021)



FOOD PAIRING

Veal piccata, roasted duck, milanesas, lamb agnolotti