

WEINGUT HERMANN MOSER GRÜNER VELTLINER 'KARMELITERBERG'

2024

Country
Austria

Region
Kremstal

Varietal
Grüner Veltliner

Winemaker
Martin Moser

Alcohol Content
12.5%

Total Sulfur
No data

Residual Sugar
3.3 g/l

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 area 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.

Karmeliterberg is known as "The Classic" around the winery emulating a textbook example of the varietal from the single vineyard of Karmeliterberg, named after the Carmelite order of monks.

VINIFICATION and MATURATION

Hand harvested in September, the grapes are brought back to the winery, de-stemmed and macerated for 4 hours. Fermentation in stainless steel tanks with indigenous yeasts. Aged 5 months in stainless steel before bottling.



VINEYARD

Karmeliterberg is south facing vineyard site on a plateau of about 650m composed of loess, gneiss and metamorphic rock. Dry farmed, organic practices.



TASTING NOTES

Medium yellow-green, silver reflections. Typical loess mineral notes with yellow apples and asparagus. Bright and inviting, citrus fruits and rhubarb with some white pepper spice.



FOOD PAIRING

Aperitif, weiner schnitzel, tonkatsu, ramen, Gruyère, Appenzeller.

PRESS

