

# WEINGUT HERMANN MOSER GRÜNER VELTLINER 'PER DUE' 2023

**Country**  
Austria

**Region**  
Kremstal

**Varietal**  
Gelber Muskateller

**Winemaker**  
Martin Moser

**Alcohol Content**  
12%

**Total Sulfur**  
No data

**Residual Sugar**  
2.8 g/l

**Acidity**  
No data

## HISTORY

Celebrating 400 years, 26<sup>th</sup> 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.

*Per Due* means "for two", as Martin and Carmen believe a bottle is a perfect amount for a couple of people to share. More people simply requires more bottles!

## 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



Steinernes Meer "Horse Sky" loess and gravel from the primeval sea. Dry farmed, organic practices.

## TASTING NOTES



Light greenish yellow, silver reflections. Fresh yellow stone fruit, hints of mango, emphatically fruity bouquet, inviting. Juicy, medium complexity, white apple, fine fruit expression, light-footed, an animating food wine. (Falstaff - June 2024)

## FOOD PAIRING



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

## PRESS

