

WEINGUT HERMANN MOSER RIESLING GEBLING DAC

2024

Country

Austria

Region

Kremstal

Varietal

Riesling

Winemaker

Martin Moser

Alcohol Content

13.5%

Total Sulfur

No data

Residual Sugar

8.1 g/l

Acidity

5.8 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.

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 5 months in stainless steel tank.



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

Silver-colored reflections. Fine herbal notes, delicate citrus, a touch of ripe peach, lively bouquet. Juicy, elegant, multifaceted, extract sweet after apricot, pleasant acid arc, pineapple in the aftertaste, flower honey, long-lasting. (Falstaff - June 2025)



FOOD PAIRING

Prawns vindaloo, samosas, green Thai curry, fried chicken.