WEINGUT HERMANN MOSER RIESLING GEBLING

2025

Country
Austria

Region
Kremstal

Varietal
Riesling

Winemaker
Martin Moser

Alcohol Content
13.5%

Total Sulfur
No data

Residual Sugar
7.3 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 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

Fresh yellow tropical fruits, nuances of pineapple and passion fruit, notes of mandarin zest, inviting bouquet. Juicy, white peaches, fresh acidity, fine fruitiness on the finish, lemony and mineral finish. (Falstaff- August 2021)

FOOD PAIRING

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

BOUTIQUE WINE COLLECTION
SELECTED BY BRYCE MCNAMEE