Hermann Moser
Grüner Veltliner
“Per Due”

Winery: Hermann Moser
Region: Kremstal
Vineyard: Wolfsgraben
Grapes: 100% Grüner Veltliner
Website: www.boutiquewines.info

Vinification:
Per Due comes from a single vineyard called Wolfsgraben, the "wolf's ditch'. This vineyard was first documented in 1284, it is quite unique with a marked micro climate and a rich, deep loamy soil. The grapes were harvested by hand at the beginning of October and the juice fermented at 17° centigrade in stainless steel tanks. The wine was bottled as early as February to ensure that the freshness from the fruits is well preserved.

Tasting Notes:
Color: Light, almost translucent.
Nose: Fresh and fruity.
Palate: Beautifully balanced, with rich fruits and good acidity, peppery with minerals.
Other: This is the perfect summer wine or serve as an aperitif on its own.

Chemical Analysis:
Alc (%): 12
RS (g/l): 1.2
TA (g/l): 6.8

Soil Type: Deep, rich loam.

Irrigation: No irrigation

Harvest Date: Early October

Yield: 55hl/ha