



# Hermann Moser Grüner Veltliner “Per Due”

**Winery:** Hermann Moser

**Region:** Kremstal

**Vineyard:** Wolfsgraben

**Grapes:** 100% Grüner Veltliner

**Website:** [www.boutiquewines.info](http://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

