



MORILLON VOM OPOK 2017

Wein aus Österreich



Wine Type:	Still wine white dry
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2019 - 2024

VINEYARD

Vineyard Site:

My hillside Ex vero I are our flatter vineyard zones with brown clay as overlay. Underneath is our limestone marl - opok.

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Ex vero I
Site Type:	hillside
Varietal:	Morillon 100 % 27 years

2500 plants/ha | 3000 - 3500 liter/ha

Geographical Orientation: south east, south, south west

Sea Level: 330 - 450 m

Soil: clayey
brown earth | top soil
Kalkmergel | sub soil

WEATHER / CLIMATE

Climate: mediteranian, pannonic

HARVEST AND MATURING

Harvest: handpicked | September 10 - September 15

Malolactic Fermentation: yes

Fermentation: spontaneous

oak barrel | 1200 - 3000 L | used barrel | 8 week(s)

Filter: unfiltered

Sulfur Added: no

Maturing: 100 % | oak barrel | 3000 L | used barrel | 12 month(s)

100 % | steel tank | 6 month(s)

Bottling: natural cork | beginning/april 2019



WINERY

Small family-run winery in southern Styria - Austria. Lively wine with a natural expression and play of formed aromas in the wine.