



SALAMANDER - MORILLON 2016

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg, Krepskogel
Site Type:	terraces
Varietal	Chardonnay 100 % 6 - 9 years 4200 plants/ha
Geographical Orientation:	south east, south
Sea Level:	420 - 510 m
Soil	karg Kalkmergel mica



Schmecke das Leben
No. beivengend per.

CELLAR

Harvest	handpicked end/september
Malolactic Fermentation:	yes
Fermentation	spontaneous small oak barrel 225 L used barrel 3 week(s)
Filter	unfiltered
Maturing	small oak barrel 225 L used barrel 18 month(s)
Time on the Full Yeast	3 month(s)
Time on the Fine Yeast	15 month(s)
Bottling	middle/april 2018
Deacidification:	no
Acidification:	no

DATA

Wine Type: Still wine | white | dry

Alcohol:	13 %
Acid:	6.3 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 10 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2030