



SALAMANDER - MORILLON 2017

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Czamillonberg, Krepkogel
Site Type: terraces
Varietal: Chardonnay 100 % | 7 - 10 years
4200 plants/ha
Geographical Orientation: south east, south
Sea Level: 420 - 510 m
Soil: karg
Kalkmergel
mica



Schmecke das Leben
bio.bewegend.par.

CELLAR

Harvest: handpicked | end/september
Malolactic Fermentation: yes
Fermentation: spontaneous
small oak barrel | 300 L | used barrel | 6 - 8 month(s) | 30 %
large wooden barrel | 1800 L | new barrel | 6 - 8 month(s) | 70 %
Filter: unfiltered
Maturing: 30 % | small oak barrel | 300 L | used barrel | 18 month(s)
70 % | large wooden barrel | 1800 L | new barrel | 18 month(s)
Time on the Full Yeast: 3 month(s)
3 month(s)
Time on the Fine Yeast: 15 month(s)
15 month(s)
Bottling: natural cork | March 28, 2019
Deacidification: no

Acidification: no

DATA

Wine Type: Still wine | white | dry
Alcohol: 13 %
Residual Sugar: 2.2 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: 2021 - 2031