



SALAMANDER - MORILLON 2017

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

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg, Krepskogel
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

HARVEST AND MATURING

Harvest:	handpicked end/september
Malolactic Fermentation:	yes



Schmecke das Leben
bio.begeistert.par.

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