



SALAMANDER - MORILLON 2017

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg, 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
No. beängstigt.

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