



## SALAMANDER - MORILLON 2017

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



Schmecke das Leben  
No. beängstigt per.

### CELLAR

<b>Harvest:</b>	handpicked   end/september
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	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 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	30 %   small oak barrel   300 L   used barrel   18 month(s) 70 %   large wooden barrel   1800 L   new barrel   18 month(s)
<b>Time on the Full Yeast:</b>	3 month(s) 3 month(s)
<b>Time on the Fine Yeast:</b>	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