



Unchained Stein & Holz weiss N.V.

Bio-Wein aus Österreich

Quality grade:	Bio-Wein aus Österreich
Varietal:	Cuvee 100 % 3500 plants/ha 3500 - 4000 liter/ha



CELLAR

Harvest:	beginning/september - beginning/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed 12 hour(s) cold with stems: yes
Mash Fermentation:	squashed Stems: 100 % fermentation vat 3 - 5 day(s) 10 %
Filter:	unfiltered
Maturing:	large wooden barrel 200 - 2000 L used barrel 24 - 36 month(s) stone 1000 L 24 - 36 month(s)
Time on the Full Yeast:	24 - 36 month(s)
Bottling:	natural cork end/august 2020 SO2 added: 10 mg

DATA

Wine Type:	Still wine white dry
Alcohol:	11 %
Residual Sugar:	1 g/l
Acid:	4.7 g/l
Total Sulfur:	< 30 mg
Certificates:	organic, AT-BIO-401
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2021 - 2030

WINE DESCRIPTION


Grüner Veltliner, Weißburgunder and Riesling are the main characters in the white Unchained. It comes unfiltered, since clarity resides in its character, not in appearance. There is fruit but also structure driven by acidity and a hint of tannin. Fill your glass, have a decent meal with it, then and you'll be just fine!

WINERY



Weingut Martin Obenaus | Lange Zeile 24 | 3704 Glaubendorf | Austria

office@weingut-obenaus.at | www.mo-unchained.at | www.instagram.com/mo_unchained/ | www.facebook.com/martin.obenaus/ |

 www.weingut-obenaus.at

I'm Martin Obenaus from Glaubendorf. "Unchained" is my credo in all aspects. Farmed biodynamically, my vineyards shall once again turn into an ecosystem in which interventions become less and less necessary. I protect, support, let nature take its course, I unchain it. Hunting shapes the environment in a similar way as winegrowing. It might seem unusual to strive for a development in which the hunter becomes dispensable and the nature is unchained. But so does my will to return to winegrowing the way our ancestors used to do it – the low intervention way. I have taken this path which will be a never-ending one. The ecosystem changes every year but so do we.