



MO: rot N.V.

Quality grade:	Bio-Wein aus Österreich
Varietal:	Cuvee 100 % 3500 plants/ha 4000 - 4500 liter/ha

CELLAR

Harvest:	end/august - end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mash Fermentation:	destemmed and squashed Stems: 20 % open fermentation vat 4000 L 5 - 10 day(s) 100 %
Filter:	unfiltered
Maturing:	large wooden barrel 1000 - 4000 L used barrel 10 - 15 month(s)
Time on the Full Yeast:	10 - 15 month(s)
Bottling:	screw cap end/july 2020 SO2 added: 10 mg
Deacidification:	no
Acidification:	no

DATA

Wine Type:	still wine red dry
Alcohol:	11.5 %
Residual Sugar:	1.6 g/l
Acid:	4.9 g/l
Total Sulfur:	< 25 mg
Certificates:	organic, AT-BIO-401
Allergens:	sulfites
Drinking Temperature:	12 - 16 °C
Aging Potential:	8 years
Optimum Drinking Year:	2020 - 2025

WINE DESCRIPTION

In the red edition of MO the Austrian classic Zweigelt is in the foreground: it delivers cherry fruit, lively acidity and should be enjoyed slightly cooled. A great friend and companion! Sometimes I add a dash of white wine to it, why not! Pure, honest wine drinking!

WINERY



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.