



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

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.