



SALAMANDER - MORILLON 2018

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Czamillonberg, Krepkogel
Site Type: terraces
Varietal: Chardonnay 100 % | 8 - 11 years
4200 plants/ha
Geographical Orientation: south east, south
Sea Level: 420 - 510 m
Soil: karg
Kalkmergel
mica



Schmecke das Leben
bio.bewegend.par.

CELLAR

Harvest: handpicked | middle/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Filter: unfiltered
Maturing: 60 % | large wooden barrel | new barrel | 18 month(s)
40 % | small wooden barrel | used barrel | 18 month(s)
Time on the Full Yeast: 2 - 0 month(s)
2 month(s)
Time on the Fine Yeast: 16 month(s)
16 month(s)
Bottling: natural cork | April 14, 2020
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | white | dry
Alcohol: 12 %

Residual Sugar:	< 2 g/l
Total Sulfur:	< 20 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2022 - 2032