



## SALAMANDER - MORILLON 2018

<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 %   8 - 11 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. beivengend per.

### CELLAR

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

## DATA

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	< 2 g/l
<b>Total Sulfur:</b>	< 20 mg
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 14 °C
<b>Aging Potential:</b>	high (10 years)
<b>Optimum Drinking Year:</b>	2022 - 2032