

Unchained rot N.V.

Bio-Wein aus Österreich

Quality grade: Bio-Wein aus Österreich

Varietal: Cuvee 100 %

3500 plants/ha | 3500 - 4000 liter/ha

CELLAR

Harvest: end/august - middle/october

Fermentation: spontaneous

Malolactic Fermentation: yes

yes, wine Sulfur Added:

Mash Fermentation: destemmed and squashed | Stems: 50 % | open

fermentation vat | 4000 L | 6 - 10 day(s)

Filter: unfiltered

Maturing: large wooden barrel | used barrel | 18 - 24 month(s)

Time on the Full Yeast: 18 - 24 month(s)

Bottling: natural cork | middle/july 2020

SO2 added: 10 mg

DATA

Wine Type: Still wine | red | dry 11.5% Alcohol: **Residual Sugar:** $1.6 \, g/l$ Acid: $5.1\,g/l$ **Total Sulfur:** < 30 mg organic, AT-BIO-401 Certificates: Allergens: sulfites **Drinking Temperature:** 14 - 16 °C **Aging Potential:** high (13 years) **Optimum Drinking Year:** 2020 - 2028

WINE DESCRIPTION

The red Unchained is also based on Zweigelt - but with a profound, more structured personality. More tannin, more depth, and always with the aim of providing joyful drinking. Red wine doesn't need to be heavy to inspire. It has to be good!

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.











