



# Unchained rot N.V.

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

## CELLAR

<b>Harvest:</b>	end/august - middle/october
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mash Fermentation:</b>	destemmed and squashed   Stems: 50 %   open fermentation vat   4000 L   6 - 10 day(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   used barrel   18 - 24 month(s)
<b>Time on the Full Yeast:</b>	18 - 24 month(s)
<b>Bottling:</b>	natural cork   middle/july 2020 SO2 added: 10 mg

## DATA

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1.6 g/l
<b>Acid:</b>	5.1 g/l
<b>Total Sulfur:</b>	< 30 mg
<b>Certificates:</b>	organic, AT-BIO-401
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Ageing Potential:</b>	high (13 years)
<b>Optimum Drinking Year:</b>	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.

