



Unchained weiss N.V.

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

CELLAR

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| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Sulfur Added: | yes, wine |
| Mazeration: | squashed 12 hour(s) cold with stems: yes |
| Mash Fermentation: | squashed Stems: 100 % fermentation vat 3 - 5 day(s) 10 % |
| Filter: | unfiltered |
| Maturing: | large wooden barrel used barrel 18 - 24 month(s) |
| Time on the Full Yeast: | 18 - 24 month(s) |
| Bottling: | natural cork end/july 2020 SO2 added: 10 mg |
| Deacidification: | no |
| Acidification: | no |

DATA

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|------------------------|--------------------------|
| Wine Type: | still wine white dry |
| Alcohol: | 11 % |
| Residual Sugar: | 1 g/l |
| Acid: | 5.7 g/l |
| Total Sulfur: | < 20 mg |
| PH Value: | 3.47 |
| Certificates: | organic, AT-BIO-401 |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 14 °C |
| Aging Potential: | high (12 years) |
| Optimum Drinking Year: | 2020 - 2028 |

WINE DESCRIPTION

Grüner Veltliner, Weißburgunder and Riesling are the main characters in the white Unchained. It comes unfiltered, since clarity resides in its character, not in appearance. There is fruit but also structure driven by acidity and a hint of tannin. Fill your glass, have a decent meal with it, then and you'll be just fine!

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.