



MO: rose N.V.

Quality grade:	Bio-Wein aus Österreich
Varietal:	Cuvee 100 % 3500 plants/ha 4000 - 4500 liter/ha

CELLAR

Harvest:	middle/september
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed 6 hour(s) cold with stems: yes
Fermentation:	spontaneous steel tank 10 - 14 day(s) temperature control: yes 18 - 22 °C
Filter:	unfiltered
Maturing:	80 % steel tank 8 - 12 month(s) 20 % large wooden barrel 4000 L used barrel 8 - 12 month(s)
Time on the Full Yeast:	8 - 12 month(s)
Bottling:	screw cap beginning/august 2020

DATA

Wine Type:	still wine rose dry
Alcohol:	10.5 %
Alcohol:	0 %
Acid:	5.6 g/l
Total Sulfur:	< 40 mg
Certificates:	organic, AT-BIO-401
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	8 years
Optimum Drinking Year:	2024 - 2028

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.

