



MO: rose N.V.

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

CELLAR

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| 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

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| 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.

