



# Unchained Roter Veltliner N.V.

<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Varietal:</b>	Roter Veltliner 100 %   0 - 49 years 3500 plants/ha

## CELLAR

<b>Harvest:</b>	end/august - beginning/september
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mazeration:</b>	squashed   12 hour(s)   cold   with stems: yes
<b>Mash Fermentation:</b>	squashed   Stems: 100 %   fermentation vat   3 - 5 day(s)   30 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	steel tank   8 - 15 month(s)
<b>Time on the Full Yeast:</b>	8 - 15 month(s)
<b>Bottling:</b>	natural cork   end/august 2020 SO2 added: 10 mg

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	10.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.4 g/l
<b>Total Sulfur:</b>	< 20 mg
<b>Certificates:</b>	organic, AT-BIO-401
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 14 °C
<b>Aging Potential:</b>	high (12 years)
<b>Optimum Drinking Year:</b>	2021 - 2029

## 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.

