



Wabi Sabi orange moon N.V.

Quality grade:	Bio-Wein aus Österreich
Varietal:	Cuvee 100 % 3500 plants/ha 3500 - 5000 liter/ha

CELLAR

Harvest:	end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed 12 hour(s) cold with stems: yes
Mash Fermentation:	squashed Stems: 10 % fermentation vat 3 - 5 day(s) 100 %
Filter:	unfiltered
Maturing:	steel tank 8 - 12 month(s)
Time on the Full Yeast:	8 - 12 month(s)
Bottling:	screw cap middle/april 2020 SO2 added: 10 mg

DATA

Wine Type:	still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1 g/l
Acid:	5.4 g/l
Total Sulfur:	< 20 mg
Certificates:	organic, AT-BIO-401
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (12 years)
Optimum Drinking Year:	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.

