



# MO: weiss N.V.

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

## CELLAR

Harvest:	beginning/september - middle/september
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed   4 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 2023   Lot Number: L MOW/20 SO2 added: 10 mg

## DATA

Wine Type:	still wine   white   dry
Alcohol:	10.5 %
Residual Sugar:	1 g/l
Acid:	6.4 g/l
Total Sulfur:	< 22 mg
PH Value:	3.35
Certificates:	organic, AT-BIO-401
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	7 years
Optimum Drinking Year:	2021 - 2025

## WINE DESCRIPTION

In the white MO, it's the typical grape varieties of my homeland which play the main role: Grüner Veltliner as the basis, joined by Riesling and Müller-Thurgau. Without much frills, the wine offers clear citrus fruit, is light-footed and simply wonderful to drink. Always and everywhere.

## 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.