



MO: weiss N.V.

Bio-Wein aus Österreich

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



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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.