



# SALAMANDER - MORILLON 2020

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Alcohol:</b>               | 13 %                     |
| <b>Certificates:</b>          | Demeter, bio-dynamic     |
| <b>Allergens:</b>             | sulfites                 |
| <b>Drinking Temperature:</b>  | 10 - 14 °C               |
| <b>Aging Potential:</b>       | high (10 years)          |
| <b>Optimum Drinking Year:</b> | 2024 - 2034              |

## VINEYARD



|                                  |                                                    |
|----------------------------------|----------------------------------------------------|
| <b>Origin:</b>                   | Austria, Südsteiermark, Leutschach                 |
| <b>Quality grade:</b>            | Wein aus Österreich                                |
| <b>Site:</b>                     | Czamilonberg, Krepskogel                           |
| <b>Site Type:</b>                | terraces                                           |
| <b>Varietal:</b>                 | Chardonnay 100 %   10 - 13 years<br>4200 plants/ha |
| <b>Geographical Orientation:</b> | south east, south                                  |
| <b>Sea Level:</b>                | 420 - 510 m                                        |
| <b>Soil:</b>                     | karg<br>Kalkmergel<br>mica                         |

## HARVEST AND MATURING

|                                 |                                                                                                                 |
|---------------------------------|-----------------------------------------------------------------------------------------------------------------|
| <b>Harvest:</b>                 | handpicked   beginning/october                                                                                  |
| <b>Fermentation:</b>            | spontaneous                                                                                                     |
| <b>Malolactic Fermentation:</b> | yes                                                                                                             |
| <b>Filter:</b>                  | unfiltered                                                                                                      |
| <b>Maturing:</b>                | 60 %   large wooden barrel   new barrel   18 month(s)<br>40 %   small wooden barrel   used barrel   18 month(s) |
| <b>Bottling:</b>                | natural cork   April 12, 2022                                                                                   |



Schmecke das Leben  
bis beieinander.

Deacidification: no  
Acidification: no