



# MORILLON VOM OPOK 2021

<b>Origin:</b>	Austria, Südsteiermark, Leutschach
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Ex vero I
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Morillon 100 %   33 years 2500 plants/ha   3000 - 5000 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	330 - 450 m
<b>Soil:</b>	clayey brown earth   top soil Kalkmergel   sub soil

## Vineyard Site:

My hillside Ex vero I are our flatter vineyard zones with brown clay as overlay. Underneath is our limestone marl - opok.

## WEATHER / CLIMATE

**Climate:** mediteranian, pannonic

## CELLAR

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Fermentation:</b>	spontaneous used barrel
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	100 %   oak barrel   1200 - 3000 L   used barrel   15 month(s) steel tank   1500 L   5 month(s)
<b>Bottling:</b>	natural cork   beginning/april 2023

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	Demeter, Schmecke das Leben, AT-BIO-302
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	medium (15 years)
<b>Optimum Drinking Year:</b>	2023 - 2028

## WINE DESCRIPTION

The Opok wines grow on the lower parts on the vineyards. The brown clay is dominant and the Opok is deeper down. That results in good growth for the vines and juicy aromatic combined with our typical texture of tannic and acidity. Thees wines are earlier ready to drink, but can last also for year in the bottle.



Schmecke das Leben  
bis bevegend per.



## WINERY

Small family-run winery in southern Styria - Austria. Lively wine with a natural expression and play of formed aromas in the wine.