

[wabi-sabi] : wine

orange moon (L5/22) N.V.

Origin:	Austria, Danube Region
Quality grade:	Wein aus Österreich
Site:	Danube region
Varietal:	Grüner Veltliner 60 % Riesling 25 % Scheurebe 15 %
Soil:	loess alluvial gravel

CELLAR

The name gives a hint: this light skin macerated white (mostly Grüner Veltliner with smaller proportions of other regional white grapes, all farmed biodynamic) has been macerated and fermented on the skins in order to add color and extract even more aromas and structure. The light sensation of tannins further enhances the wine's character. Take me to the moon!

Harvest:	handpicked 30 kg cask
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed
Mash Fermentation:	squashed Stems: 0 % 7 - 14 day(s)
Fermentation:	spontaneous big oak barrel
Filter:	unfiltered
Maturing:	steel tank oak barrel used barrel stone
Bottling:	screw cap

DATA

Wine Type:	Still wine orange dry
Alcohol:	11.5 %
Allergens:	sulfites
Aging Potential:	7 years

WINE DESCRIPTION

The name gives a hint: this white (a blend of Grüner Veltliner, Riesling & others from biodynamic farming) has been macerated and fermented on the skins for a in order to add color and extract even more aromas and structure. The light sensation of tannins further enhances the wine's character. Take me to the moon!

