



SALAMANDER PLUS - MORILLON 2021

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Czamillonberg, Krepkogel
Site Type: terraces
Varietal: Chardonnay 100 % | 11 - 14 years
4200 plants/ha
Geographical Orientation: south east, south
Sea Level: 420 - 510 m
Soil: karg
Kalkmergel
mica



Schmecke das Leben
bio.bewegend.par.

WEATHER / CLIMATE

Seasons 2021: June | flowering | dry
September | harvest | cold | rainy

CELLAR

Harvest: handpicked
Fermentation: spontaneous
Malolactic Fermentation: yes
Filter: unfiltered
Maturing: 60 % | large wooden barrel | new barrel | 18 month(s)
40 % | small wooden barrel | used barrel | 18 month(s)
Bottling: natural cork
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | white | dry

Alcohol:	13.5 %
Residual Sugar:	7.1 g/l
Acid:	6.6 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2025 - 2035