



SALAMANDER PLUS - MORILLON 2021

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| Origin: | Austria, Südsteiermark, Leutschach |
| Quality grade: | Wein aus Österreich |
| Site: | Czamilonberg, 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
No. beivengend per.

WEATHER / CLIMATE

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

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|---------------------------------|---|
| 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

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|-------------------------------|--------------------------|
| 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 |