



MO:Rose N.V.

Origin:	Austria
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard selection
Site Type:	hillside
Varietal:	Zweigelt 80 % Blauer Portugieser 20 %
Geographical Orientation:	east, south east, south west
Sea Level:	270 - 330 m
Soil:	loess gravel



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked beginning/september - middle/october
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed 6 hour(s) cold with stems: yes
Fermentation:	spontaneous steel tank 10 - 14 day(s) temperature control: yes 18 - 22 °C
Filter:	unfiltered
Maturing:	80 % steel tank 8 - 12 month(s) 20 % large wooden barrel 4000 L used barrel 8 - 12 month(s)
Bottling:	screw cap June 9 Lot Number: L MORO1/23

DATA

Wine Type:	Still wine rose dry
Alcohol:	10.5 %
Residual Sugar:	1 g/l
Acid:	6.7 g/l
Total Sulfur:	28 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	8 years
Optimum Drinking Year:	2023 - 2027



WINERY

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I'm Martin Obenaus from Glaubendorf. "Unchained" is my credo in all aspects. Farmed biodynamically, my vineyards shall once again turn into an ecosystem in which interventions become less and less necessary. I protect, support, let nature take its course, I unchain it. Hunting shapes the environment in a similar way as winegrowing. It might seem unusual to strive for a development in which the hunter becomes dispensable and the nature is unchained. But so does my will to return to winegrowing the way our ancestors used to do it – the low intervention way. I have taken this path which will be a never-ending one. The ecosystem changes every year but so do we.