



# MO:Rose N.V.

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

## CELLAR

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

## DATA

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

## WINERY



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.