



MO: Weiss N.V.

Bio-Wein aus Österreich

Quality grade:	Bio-Wein aus Österreich
Varietal:	Grüner Veltliner 85 % Müller-Thurgau 20 % Riesling 10 %



CELLAR

Harvest:	handpicked beginning/september - end/september
Grape Sorting:	manual
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed 4 hour(s) cold with stems: yes
Fermentation:	spontaneous steel tank 10 day(s) temperature control: yes 18 - 22 °C
Filter:	unfiltered
Maturing:	80 % steel tank
Bottling:	screw cap beginning/january 2023 Lot Number: L MOW1/23



DATA

Wine Type:	Still wine white dry
Alcohol:	11 %
Residual Sugar:	1.4 g/l
Acid:	6.5 g/l
Total Sulfur:	23 mg
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (7 years)
Optimum Drinking Year:	2023 - 2027

WINE DESCRIPTION

Beim weißen MO spielen die typischen Rebsorten meiner Heimat die Hauptrolle: Grüner Veltliner als Basis, dazu gesellen sich Riesling und Müller-Thurgau. Ohne viel Schnick-Schnack bietet der Wein klare Zitrusfrucht, ist leichtfüßig und einfach herrlich zu trinken. Immer und überall.

WINERY

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www.weingut-obenaus.at

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.