



MORILLON VOM OPOK 2022

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Bio-Wein aus Österreich, Demeter-Wein aus Österreich, natural wine
Site:	Ex vero I
Site Type:	hillside
Varietal:	Morillon 100 % 34 years 2500 plants/ha 3000 - 5000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	clayey brown earth top soil Kalkmergel sub soil

Vineyard Site:

My hillside Ex vero I are our flatter vineyard zones with brown clay as overlay. Underneath is our limestone marl - opok.

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Sulfur Added:	no
Fermentation:	spontaneous large wooden barrel 1200 - 3000 L used barrel
Filter:	unfiltered
Maturing:	100 % oak barrel 1200 - 3000 L used barrel 15 month(s) steel tank 1500 L 5 month(s)
Bottling:	natural cork Dec. 4, 2023
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Certificates:	Demeter, Schmecke das Leben, AT-BIO-302
Drinking Temperature:	12 - 14 °C
Aging Potential:	medium (15 years)
Optimum Drinking Year:	2024 - 2029

WINE DESCRIPTION



Schmecke das Leben
bio.bevegend.par.



The Opok wines grow on the lower parts on the vineyards. The brown clay is dominant and the Opok is deeper down. That results in good growth for the vines and juicy aromatic combined with our typical texture of tannic and acidity. Thees wines are earlier ready to drink, but can last also for year in the bottle.