



MORILLON VOM OPOK 2022

Bio-Wein aus Österreich, Demeter-Wein aus Österreich, natural wine



WINE DESCRIPTION

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. These wines are earlier ready to drink, but can last also for year in the bottle.



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

VINEYARD

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



WEATHER / CLIMATE

Climate:	mediteranian, pannonic
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HARVEST AND MATURING

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous large wooden barrel 1200 - 3000 L used barrel

Filter: unfiltered
Sulfur Added: no
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

WINERY

Small family-run winery in southern Styria - Austria. Lively wine with a natural expression and play of formed aromas in the wine.