



MO:Rot N.V.

Origin:	Austria, Weinviertel
Quality grade:	Bio-Wein aus Österreich
Site:	Vineyard selection
Site Type:	hillside
Varietal:	Cuvee 100 %
Geographical Orientation:	east, south east, south west
Sea Level:	270 - 330 m
Soil:	loess gravel



Cellar

Harvest:	handpicked beginning/september - middle/october
Fermentation:	spontaneous
Filter:	unfiltered
Maturing:	large wooden barrel 4000 L used barrel 10 - 15 month(s)
Bottling:	screw cap Sept. 1, 2023 Lot Number: MOR 1/23

Data

Wine Type:	Still wine red dry
Alcohol:	11 %
Residual Sugar:	< 0.7 g/l
Acid:	6.1 g/l
Total Sulfur:	12 mg
Certificates:	organic, AT-BIO-401
Allergens:	sulfites
Drinking Temperature:	12 - 16 °C
Aging Potential:	8 years
Optimum Drinking Year:	2023 - 2027

Wine Description

In the red edition of MO the Austrian classic Zweigelt is in the foreground: it delivers cherry fruit, lively acidity and should be enjoyed slightly cooled. A great friend and companion! Sometimes I add a dash of white wine to it, why not! Pure, honest wine drinking!

