

# MO:Rot N.V.

Origin: Austria, Weinviertel

Quality grade: Bio-Wein aus Österreich

Site: Vineyard selection

Site Type: hillside

Varietal: Cuvee 100 %

3500 plants/ha | 4000 - 4500 liter/ha

**Geografical Orientation:** east, south east, south west

**Sea Level:** 270 - 330 m

Soil: loess

gravel

### WEATHER/CLIMATE

Climate: continental

# **CELLAR**

Harvest: handpicked | beginning/september - middle/october

Fermentation: spontaneous

Malolactic Fermentation: yes

**Sulfur Added:** yes, wine

**Mash Fermentation:** destemmed and squashed | Stems: 20 % | open

fermentation vat | 4000 L | 5 - 10 day(s) | 100 %

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

SO2 added: 10 mg

#### **DATA**

Wine Type: Still wine | red | dry

 Alcohol:
 11 %

 Residual Sugar:
 < 0.7 g/l</td>

 Acid:
 6.1 g/l

 Total Sulfur:
 12 mg

**Certificates:** organic, AT-BIO-401

Allergens:sulfitesDrinking Temperature:12 - 16 °CAging Potential:8 yearsOptimum 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!











## **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.

| www.weingut-obenaus.at