



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
Geographical Orientation:	east, south east, south west
Sea Level:	270 - 330 m
Soil:	loess gravel



WEATHER / CLIMATE

Climate:	continental
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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: MOR3/21 SO2 added: 10 mg

DATA

Wine Type:	Still wine red dry
Alcohol:	10.5 %
Residual Sugar:	< 1 g/l
Acid:	6.3 g/l
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!

WINERY

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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.