



# MO:Rot N.V.

Bio-Wein aus Österreich

<b>Origin:</b>	Austria, Weinviertel
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Cuvee 100 % 3500 plants/ha   4000 - 4500 liter/ha
<b>Geographical Orientation:</b>	east, south east, south west
<b>Sea Level:</b>	270 - 330 m
<b>Soil:</b>	loess gravel



## WEATHER / CLIMATE

**Climate:** continental

## CELLAR

<b>Harvest:</b>	handpicked   beginning/september - middle/october
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mash Fermentation:</b>	destemmed and squashed   Stems: 20 %   open fermentation vat   4000 L   5 - 10 day(s)   100 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   4000 L   used barrel   10 - 15 month(s)
<b>Bottling:</b>	screw cap   Sept. 1, 2023   Lot Number: MOR 1/23 SO2 added: 10 mg

## DATA

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



Weingut Martin Obenaus | Lange Zeile 24 | 3704 Glaubendorf | Austria

office@weingut-obenaus.at | [www.mo-unchained.at](http://www.mo-unchained.at) | [www.instagram.com/mo\\_unchained/](https://www.instagram.com/mo_unchained/) | [www.facebook.com/martin.obenaus](https://www.facebook.com/martin.obenaus) |



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## 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.