



# MORILLON VOM OPOK 2023

<b>Origin:</b>	Austria, Südsteiermark, Leutschach
<b>Quality grade:</b>	Demeter-Wein aus Österreich, natural wine
<b>Site:</b>	Ex vero I
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Morillon 100 %   35 years 2500 plants/ha   2700 - 4800 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	330 - 450 m
<b>Soil:</b>	clayey brown earth   top soil Kalkmergel   sub soil

## Vineyard Site:

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

## WEATHER / CLIMATE

**Climate:** mediteranian, pannonic

## CELLAR

<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Fermentation:</b>	spontaneous oak barrel   1200 L   used barrel
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	100 %   oak barrel   1200 - 3000 L   used barrel   16 month(s) steel tank   1500 L   5 month(s)
<b>Bottling:</b>	natural cork   middle/february 2025
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1.1 g/l
<b>Acid:</b>	7.3 g/l
<b>Certificates:</b>	Demeter, Schmecke das Leben, AT-BIO-302
<b>Drinking Temperature:</b>	12 °C
<b>Aging Potential:</b>	medium (15 years)
<b>Optimum Drinking Year:</b>	2025 - 2030

## WINE DESCRIPTION



Schmecke das Leben  
bio.bevegend.par.



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

Der Jahrgang 2023 war für uns Winzer einer Herausforderung, aufgrund der vielen Niederschläge und der Feuchtigkeit. Dementsprechend klein war die Ernte. Die Weine aus solchen Jahren zeigen immer eine schlankere Struktur mit lebendiger Frische und Säure.