



MORILLON VOM OPOK 2023

Demeter-Wein aus Österreich, natural wine



WINE DESCRIPTION

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.



Wine Type:	Still wine white dry
Certificates:	Demeter, Schmecke das Leben, AT-BIO-302
Drinking Temperature:	12 °C
Aging Potential:	medium (15 years)
Optimum Drinking Year:	2025 - 2030

VINEYARD

Vineyard Site:

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

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Demeter-Wein aus Österreich, natural wine
Site:	Ex vero I
Site Type:	hillside
Varietal:	Morillon 100 % 35 years

2500 plants/ha | 2700 - 4800 liter/ha

Geographical Orientation: south east, south, south west

Sea Level: 330 - 450 m

Soil: clayey
brown earth | top soil
Kalkmergel | sub soil

WEATHER / CLIMATE

Climate: mediteranian, pannonic

HARVEST AND MATURING

Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel 1200 L used barrel
Filter:	unfiltered
Sulfur Added:	no



Schmecke das Leben
bio.bewegend.gur.



Maturing: 100 % | oak barrel | 1200 - 3000 L | used barrel | 16 month(s)
steel tank | 1500 L | 5 month(s)

Bottling: natural cork | middle/february 2025

WINERY

Small family-run winery in southern Styria - Austria. Lively wine with a natural expression and play of formed aromas in the wine.