

Rose nr#1 SNAKE N.V.

Varietal: Blauer Zweigelt 90 % | double cordon

3600 - 3600 plants/ha

Blauer Portugieser 10 % | 28 - 35 years | double cordon

CELLAR

Malolactic Fermentation: partly Sulfur Added: yes

Whole Grape Pressing: partly | Blauer Portugieser

partly | Blauer Zweigelt

Mazeration: squashed | with stems: yes

Skin Contact: 1 - 2 day(s)
Fermentation: spontaneous

large wooden barrel | 1000 - 4000 L | used barrel | 6 - 12

day(s)

DATA

Wine Type: Still wine | rose | dry
Alcohol: 11.5 %

Total Sulfur: < 50 mg

Certificates: organic

PRODUCT CODES

EAN: 9120068181778

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.







