



Unchained Rot N.V.

Origin:	Austria, Weinviertel
Quality grade:	Bio-Wein aus Österreich
Site:	Selection for the oldest vineyards
Site Type:	hillside
Varietal:	Cuvee 100 %
Geographical Orientation:	east, south east
Sea Level:	290 - 330 m
Soil:	calcareous loess gravel



Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Filter:	unfiltered
Maturing:	large wooden barrel used barrel 18 - 24 month(s)
Bottling:	natural cork Lot Number: UR1/21

Data

Wine Type:	Still wine red dry
Alcohol:	11.5 %
Residual Sugar:	1 g/l
Acid:	5.6 g/l
Certificates:	organic, AT-BIO-401
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C
Aging Potential:	high (13 years)
Optimum Drinking Year:	2023 - 2032

Wine Description

The red Unchained is also based on Zweigelt - but with a profound, more structured personality. More tannin, more depth, and always with the aim of providing joyful drinking. Red wine doesn't need to be heavy to inspire. It has to be good!

