



# 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 % 3500 plants/ha   3500 - 4000 liter/ha
Geographical Orientation:	east, south east
Sea Level:	290 - 330 m
Soil:	calcareous loess gravel

## WEATHER / CLIMATE

Climate:	continental
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## CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mash Fermentation:	destemmed and squashed   Stems: 50 %   open fermentation vat   4000 L   6 - 10 day(s)
Filter:	unfiltered
Maturing:	large wooden barrel   used barrel   18 - 24 month(s)
Bottling:	natural cork   Lot Number: UR1/21 SO2 added: 10 mg

## 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!

## WINERY



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) |   
| [www.weingut-obenaus.at](http://www.weingut-obenaus.at)

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.