

# **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

**Geografical Orientation:** east, south east **Sea Level:** 290 - 330 m

Soil: calcareous

loess gravel

## WEATHER / CLIMATE

Climate: continental

### **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**











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.