

## **Unchained Roter Veltliner N.V.**

Quality grade: Bio-Wein aus Österreich

Varietal: Roter Veltliner 100 % | 0 - 53 years

3500 plants/ha

## **CELLAR**

Fermentation: spontaneous

Malolactic Fermentation: yes
Sulfur Added: yes, wine

Mazeration: squashed | 12 hour(s) | cold | with stems: yes

Mash Fermentation: squashed | Stems: 100 % | fermentation vat | 3 - 5 day(s) |

30 %

Filter: unfiltered

Maturing: steel tank | 8 - 15 month(s)

Bottling: natural cork | end/october 2021 | Lot Number: RV1/23

SO2 added: 10 mg

## **DATA**

Wine Type: Still wine | white | dry

 Alcohol:
 11.5 %

 Residual Sugar:
 1 g/l

 Acid:
 6.2 g/l

**Certificates:** organic, AT-BIO-401

Allergens: sulfites

Drinking Temperature: 10 - 14 °C

Aging Potential: high (12 years)

Optimum Drinking Year: 2023 - 2032

## **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.







