



Unchained Stein & Holz Weiss N.V.

Quality grade: Bio-Wein aus Österreich
Varietal: Cuvée 100 %



Cellar

Fermentation: spontaneous
Filter: unfiltered
Maturing: large wooden barrel | 200 - 2000 L | used barrel | 24 - 36 month(s)
stone | 1000 L | 24 - 36 month(s)
Bottling: natural cork | middle/august 2021 | Lot Number: 01/23

Data

Wine Type: Still wine | white | dry
Alcohol: 12 %
Residual Sugar: 1 g/l
Acid: 5.9 g/l
Certificates: organic, AT-BIO-401
Allergens: sulfites
Drinking Temperature: 10 - 14 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2023 - 2032

Wine Description

Grüner Veltliner, Weißburgunder and Riesling are the main characters in the white Unchained. It comes unfiltered, since clarity resides in its character, not in appearance. There is fruit but also structure driven by acidity and a hint of tannin. Fill your glass, have a decent meal with it, then and you'll be just fine!



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