



# Unchained Weiss N.V.

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

## Cellar

**Harvest:** handpicked  
**Fermentation:** spontaneous  
**Filter:** unfiltered  
**Maturing:** large wooden barrel | used barrel | 18 - 24 month(s)  
steel tank  
**Bottling:** natural cork | Lot Number: L UW4/22  
**Deacidification:** no  
**Acidification:** no

## Data

**Wine Type:** Still wine | white | dry  
**Alcohol:** 11 %  
**Residual Sugar:** 0.7 g/l  
**Acid:** 5.8 g/l  
**Total Sulfur:** 39 mg  
**Certificates:** organic, AT-BIO-401  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 14 °C  
**Aging Potential:** high (12 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!



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)