



SALAMANDER - MORILLON 2016

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg, Krepkogel
Site Type:	terraces
Varietal:	Chardonnay 100 % 6 - 9 years 4200 plants/ha
Geographical Orientation:	south east, south
Sea Level:	420 - 510 m
Soil:	karg Kalkmergel mica



Schmecke das Leben
bio.bewegend.net

CELLAR

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous small oak barrel 225 L used barrel 3 week(s)
Filter:	unfiltered
Maturing:	small oak barrel 225 L used barrel 18 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	15 month(s)
Bottling:	middle/april 2018
Deacidification:	no
Acidification:	no

DATA

Wine Type:	still wine white dry
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Alcohol:	13%
Acid:	6.3 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 10 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2030