



## SALAMANDER - MORILLON 2017

**Origin:** Austria, Südsteiermark, Leutschach  
**Quality grade:** Wein aus Österreich  
**Site:** Czamillonberg, Krepkogel  
**Site Type:** terraces  
**Varietal:** Chardonnay 100 % | 7 - 10 years  
4200 plants/ha  
**Geographical Orientation:** south east, south  
**Sea Level:** 420 - 510 m  
**Soil:** karg  
Kalkmergel  
mica



Schmecke das Leben  
No. beängstigt per.

### CELLAR

**Harvest:** handpicked | end/september  
**Malolactic Fermentation:** yes  
**Fermentation:** spontaneous  
small oak barrel | 300 L | used barrel | 6 - 8 month(s) | 30 %  
large wooden barrel | 1800 L | new barrel | 6 - 8 month(s) | 70 %  
**Filter:** unfiltered  
**Maturing:** 30 % | small oak barrel | 300 L | used barrel | 18 month(s)  
70 % | large wooden barrel | 1800 L | new barrel | 18 month(s)  
**Time on the Full Yeast:** 3 month(s)  
3 month(s)  
**Time on the Fine Yeast:** 15 month(s)  
15 month(s)

**Bottling:** natural cork | March 28, 2019  
**Deacidification:** no  
**Acidification:** no

## DATA

**Wine Type:** still wine | white | dry  
**Alcohol:** 13 %  
**Residual Sugar:** 2.2 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:** 2021 - 2031