



SALAMANDER - MORILLON 2018

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg, Krepkogel
Site Type:	terraces
Varietal:	Chardonnay 100 % 8 - 11 years 4200 plants/ha
Geographical Orientation:	south east, south
Sea Level:	420 - 510 m
Soil:	karg Kalkmergel mica



Schmecke das Leben
No. beivengend per.

CELLAR

Harvest:	handpicked middle/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Filter:	unfiltered
Maturing:	60 % large wooden barrel new barrel 18 month(s) 40 % small wooden barrel used barrel 18 month(s)
Time on the Full Yeast:	2 - 0 month(s) 2 month(s)
Time on the Fine Yeast:	16 month(s) 16 month(s)
Bottling:	natural cork April 14, 2020
Deacidification:	no
Acidification:	no

DATA

Wine Type:	still wine white dry
Alcohol:	12 %
Residual Sugar:	< 2 g/l
Total Sulfur:	< 20 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2022 - 2032