

[wabi-sabi] : wine

orange moon (L5/22) N.V.

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| Origin: | Austria, Danube Region |
| Quality grade: | Wein aus Österreich |
| Site: | Danube region |
| Varietal: | Grüner Veltliner 60 % Riesling 25 % Scheurebe 15 % |
| Soil: | loess alluvial gravel |

CELLAR

The name gives a hint: this light skin macerated white (mostly Grüner Veltliner with smaller proportions of other regional white grapes, all farmed biodynamic) has been macerated and fermented on the skins in order to add color and extract even more aromas and structure. The light sensation of tannins further enhances the wine's character. Take me to the moon!

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|--------------------------|---|
| Harvest: | handpicked 30 kg cask |
| Malolactic Fermentation: | yes |
| Sulfur Added: | yes, wine |
| Mazeration: | squashed |
| Mash Fermentation: | squashed Stems: 0 % 7 - 14 day(s) |
| Fermentation: | spontaneous big oak barrel |
| Filter: | unfiltered |
| Maturing: | steel tank oak barrel used barrel stone |
| Bottling: | screw cap |

DATA

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|------------------|---------------------------|
| Wine Type: | still wine orange dry |
| Alcohol: | 11.5 % |
| Allergens: | sulfites |
| Aging Potential: | 7 years |

WINE DESCRIPTION

The name gives a hint: this white (a blend of Grüner Veltliner, Riesling & others from biodynamic farming) has been macerated and fermented on the skins for a in order to add color and extract even more aromas and structure. The light sensation of tannins further enhances the wine's character. Take me to the moon!

