



SALAMANDER PLUS - MORILLON 2021

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg, Krepkogel
Site Type:	terraces
Varietal:	Chardonnay 100 % 11 - 14 years 4200 plants/ha
Geographical Orientation:	south east, south
Sea Level:	420 - 510 m
Soil:	karg Kalkmergel mica



Schmecke das Leben
No. bewegend per.

WEATHER / CLIMATE

Seasons 2021:	June flowering dry September harvest cold rainy
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CELLAR

Harvest:	handpicked
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)
Bottling:	natural cork
Deacidification:	no
Acidification:	no

DATA

Wine Type:	still wine white dry
Alcohol:	13.5 %
Residual Sugar:	7.1 g/l
Acid:	6.6 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2025 - 2035