



# MO:Rose N.V.

<b>Origin:</b>	Austria
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Vineyard selection
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Zweigelt 80 % Blauer Portugieser 20 %
<b>Geographical Orientation:</b>	east, south east, south west
<b>Sea Level:</b>	270 - 330 m
<b>Soil:</b>	loess gravel



## WEATHER / CLIMATE

**Climate:** continental

## CELLAR

<b>Harvest:</b>	handpicked   beginning/september - middle/october
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mazeration:</b>	squashed   6 hour(s)   cold   with stems: yes
<b>Fermentation:</b>	spontaneous steel tank   10 - 14 day(s)   temperature control: yes   18 - 22 °C
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	80 %   steel tank   8 - 12 month(s) 20 %   large wooden barrel   4000 L   used barrel   8 - 12 month(s)
<b>Bottling:</b>	screw cap   June 9   Lot Number: MORO1/22


## DATA

<b>Wine Type:</b>	still wine   rose   dry
<b>Alcohol:</b>	10.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	6.7 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	8 years
<b>Optimum Drinking Year:</b>	2023 - 2027

## WINERY



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I'm Martin Obenaus from Glaubendorf. "Unchained" is my credo in all aspects. Farmed biodynamically, my vineyards shall once again turn into an ecosystem in which interventions become less and less necessary. I protect, support, let nature take its course, I unchain it. Hunting shapes the environment in a similar way as winegrowing. It might seem unusual to strive for a development in which the hunter becomes dispensable and the nature is unchained. But so does my will to return to winegrowing the way our ancestors used to do it – the low intervention way. I have taken this path which will be a never-ending one. The ecosystem changes every year but so do we.