



MO:Rose N.V.

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

CELLAR

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

DATA

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

WINERY



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.