



MO: Weiss N.V.

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| Quality grade: | Bio-Wein aus Österreich |
| Varietal: | Grüner Veltliner 85 % Müller-Thurgau 20 % Riesling 10 % |

CELLAR

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| Harvest: | handpicked beginning/september - end/september |
| Grape Sorting: | manual |
| Malolactic Fermentation: | yes |
| Sulfur Added: | yes, wine |
| Mazeration: | squashed 4 hour(s) cold with stems: yes |
| Fermentation: | spontaneous steel tank 10 day(s) temperature control: yes 18 - 22 °C |
| Filter: | unfiltered |
| Maturing: | 80 % steel tank |
| Bottling: | screw cap beginning/january 2023 Lot Number: MOW4/22 |

DATA

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| Wine Type: | still wine white dry |
| Alcohol: | 10.5 % |
| Residual Sugar: | < 1.2 g/l |
| Acid: | 6.2 g/l |
| Certificates: | organic |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 12 °C |
| Aging Potential: | medium (7 years) |
| Optimum Drinking Year: | 2023 - 2027 |

WINE DESCRIPTION

Beim weißen MO spielen die typischen Rebsorten meiner Heimat die Hauptrolle: Grüner Veltliner als Basis, dazu gesellen sich Riesling und Müller-Thurgau. Ohne viel Schnick-Schnack bietet der Wein klare Zitrusfrucht, ist leichtfüßig und einfach herrlich zu trinken. Immer und überall.

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.

