



Rose nr#1 SNAKE N.V.

Varietal: Blauer Zweigelt 90 % | double cordon
3600 - 3600 plants/ha
Blauer Portugieser 10 % | 28 - 35 years | double cordon

CELLAR

Malolactic Fermentation: partly
Sulfur Added: yes
Whole Grape Pressing: partly | Blauer Portugieser
partly | Blauer Zweigelt
Mazeration: squashed | with stems: yes
Skin Contact: 1 - 2 day(s)
Fermentation: spontaneous
large wooden barrel | 1000 - 4000 L | used barrel | 6 - 12 day(s)

DATA

Wine Type: still wine | rose | dry
Alcohol: 11.5 %
Total Sulfur: < 50 mg
Certificates: organic

PRODUCT CODES

EAN: 9120068181778

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.

