



# Unchained Rot N.V.

<b>Origin:</b>	Austria, Weinviertel
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Selection for the oldest vineyards
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Cuvee 100 % 3500 plants/ha   3500 - 4000 liter/ha
<b>Geographical Orientation:</b>	east, south east
<b>Sea Level:</b>	290 - 330 m
<b>Soil:</b>	calcareous loess gravel



## WEATHER / CLIMATE

**Climate:** continental

## CELLAR

<b>Harvest:</b>	handpicked
<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mash Fermentation:</b>	destemmed and squashed   Stems: 50 %   open fermentation vat   4000 L   6 - 10 day(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   used barrel   18 - 24 month(s)
<b>Bottling:</b>	natural cork   Lot Number: UR1/21 SO2 added: 10 mg

## DATA

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	11.5 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.6 g/l
<b>Certificates:</b>	organic, AT-BIO-401
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C
<b>Aging Potential:</b>	high (13 years)
<b>Optimum Drinking Year:</b>	2023 - 2032


## WINE DESCRIPTION

The red Unchained is also based on Zweigelt - but with a profound, more structured personality. More tannin, more depth, and always with the aim of providing joyful drinking. Red wine doesn't need to be heavy to inspire. It has to be good!

## WINERY



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| [www.weingut-obenaus.at](http://www.weingut-obenaus.at)

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.