

Unchained Stein & Holz Rot N.V.

Quality grade: Bio-Wein aus Österreich Cuvee 100 % 3500 plants/ha | 3500 - 4000 liter/ha

CELLAR

Varietal:

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mazeration:	squashed 12 hour(s) cold with stems: yes
Mash Fermentation:	squashed Stems: 100 % fermentation vat 3 - 5 day(s) 30 %
Filter:	unfiltered
Maturing:	50 % large wooden barrel 200 - 2000 L used barrel 24 - 36 month(s) 50 % stone 1000 L 24 - 36 month(s)
Bottling:	natural cork middle/august 2021 Lot Number: 01/21 SO2 added: 10 mg

DATA

still wine red dry
11.5 %
1 g/l
5.6 g/l
organic, AT-BIO-401
sulfites
10 - 14 °C
high (15 years)
2023 - 2032

WINE DESCRIPTION

Zweigelt, Rösler, Blauer Portugieser and Weissburgunder are the main characters in the red Unchained. It comes unfiltered, since clarity resides in its character, not in appearance. There is fruit but also structure driven by acidity and a hint of tannin. Fill your glass, have a decent meal with it, then and you'll be just fine!

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.







Weingut Martin Obenaus | Lange Zeile 24 | 3704 Glaubendorf | Austria office@weingut-obenaus.at | www.mo-unchained.at | www.instagram.com/mo_unchained/ | www.facebook.com/martin.obenaus | 🥙 |www.weingut-obenaus.at

