



# Unchained Stein & Holz Weiss N.V.

<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Varietal:</b>	Cuvee 100 % 3500 plants/ha   3500 - 4000 liter/ha



## CELLAR

<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	yes, wine
<b>Mazeration:</b>	squashed   12 hour(s)   cold   with stems: yes
<b>Mash Fermentation:</b>	squashed   Stems: 100 %   fermentation vat   3 - 5 day(s)   10 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   200 - 2000 L   used barrel   24 - 36 month(s) stone   1000 L   24 - 36 month(s)
<b>Bottling:</b>	natural cork   middle/august 2021   Lot Number: 01/23 SO2 added: 10 mg

## DATA

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	12 %
<b>Residual Sugar:</b>	1 g/l
<b>Acid:</b>	5.9 g/l
<b>Certificates:</b>	organic, AT-BIO-401
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 14 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2023 - 2032

## WINE DESCRIPTION

Grüner Veltliner, Weißburgunder and Riesling are the main characters in the white 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.

