

MARO – for water

Certified – biodynamic – vegan
masterly manual products
from Demeter-producer

FLOWING & HEARTY: ETHEREAL AROMA OF ORANGE ZEST, SAGE,
HEALING EARTH, VIERIED EXOTIC, TIGHT, DRY & **MYSTIK**



Bauch bekennt Farbe: PINK - SOURCE BLUE



VINTAGE	2016
VINE-VARIETY	80 % Grüner Veltliner, 20% Bronner (PIWI-Hybrid of Merzling × Gm 6494 (=Zarya Severa × St. Laurent))
WINE-GROWING REGION	Vulkanland area Styria
VINEYARD AREA	Vulkanland area Styria & terraced site Hollenburger Kogl This fertile area and its people are characterised by the charm of the Mediterranean south as well as having an Illyrian climate coupled with Continental and Pannonian influences.
VINEYARD	Rosenberg & Terrassenlage Hollenburger Kogl
SOIL CONDITION	volcanic mother soil, sandy clays, gravel bases; bedrock Hollenburger Konglomerat, loess, pebbles
AGE OF VINES	3 - 45 years
VALUES	10.6%vol. :: SRE: 4.3 g/l :: RZ: 1.1 g/l :: KMW: 16°
FERMENTATION CONTROL	Fermented on the skins in clay amphoraes, 150 days of maceration
MATURATION & STORAGE	Contact time with fine yeast in ovate clay amphoraes for further 17 Monate; then decanted in bottle
DRINKING ENJOYMENT	13°C; whirl up gently the fine yeast; the brave shakes the bottle or decants
AGING POTENTIAL	Under ideal storage conditions til 2040
FOOD RECOMMENDATION	Trout with root vegetables, herb salad with buffalo heart Share zest for life and wine with friends

