

MORILLON

certificated – Biodynamic - Vegan
masterly handycraft products
from Demeter agriculture

RADIANT & COMPACT. PEAR, GRAPEFRUIT, SUGAR MELON
FULL OF FINESSE WITH POTENTIAL, FLORAL MAGIC
DRY & *PROFOUNDNESS*



colour sense: STRAW YELLOW - OCHRE YELLOW



VINTAGE	2017
VINE VARIETY	Morillon (Chardonnay)
WINE GROWING REGION	Südoststeiermark
VINEYARD AREA	The charm of the Mediterranean south paired with Pannonian mildness together with continental influences, characterises this fertile area and its people
VINEYARDS	Humus, deep grounded, free from lime, tertiary sediments and Pseudogley; under ferric- manganese concretions, loam, gravel in sand package
SOIL CONDITION	loamy silt, sandy clays, Opok and gravel bases
AGE OF VINES	16-30 years
VALUES	12 %vol. :: SRE: 5,8 g/l :: RZ: 5,6 g/l :: KMW 19,0°
FERMENTATION CONTROL	Sedate spontaneous fermentation in large wooden barrel
MATURATION & STORAGE	Malolactic, batonage and age in large wooden barrel
DRINKING ENJOYMENT	10°C
AGING POTENTIAL	under ideal storage conditions till 2024
FOOD RECOMMENDATION	grilled mediterranean-style fish, dandelion salad Poultry with chanterelles and vegetables enjoy, laugh, sing and dance ... what a joy!

