

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: YELLOW - LIMEGREEN

VINTAGE	2018
VINE VARIETY	Morillon (Chardonnay)
WINE GROWING REGION	Vulkanland Steiermark
VINEYARD AREA	The charm of the Mediterranean south paired with Pannonian mildness together with continental influences, characterises this fertile area and its people.
VINEYARDS	Riede Eichholz: 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	13 years
VALVES	10,5 %vol. :: SRE: 4,3 g/l :: RZ: 0,2 g/l :: KMW 16,0°
FERMENTATION CONTROL	spontaneous fermentation in large wooden barrel without temperature regulation
MATURATION & STORAGE	Malolactic (BSA) & age in large wooden barrel; 10mg/l sulfur and drawn up in the bottle without filtration
DRINKING ENJOYMENT	11°C
AGING POTENTIAL	under ideal storage conditions till 2029
FOOD RECOMMENDATION	Delicious with grilled mediterranean style fish dandelion salad Poultry with chanterelles and vegetables enjoy, laugh, sing and dance ... what a joy!



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