

BIRGIT BRAUNSTEIN



MAGNA MATER (white)

Description:	A wine with and for the soul
Recommendation:	Birgit's newest contribution to the relationship between nature and tradition is her limited edition "Mater Magna" amphora wines. This Chardonnay evolves in clay amphorae buried 1.5 metres in the earth. Grapes sourced from special vines that are not pruned. The wine ferments with the seeds and skins in three 300-litre amphorae and continues to macerate there for 8 months. For optimal enjoyment, decant and allow the wine plenty of time to open and drink at 16-18 °C (60-65 °F). Pairs wonderfully with natural, ingredient-driven food – minimalistic, but really good dishes.

Details about Magna Mater (white)

Vineyard site:	Glauberinza and Fellner
Grape variety:	Chardonnay
Vintage:	2013
Wine region:	Austria
Certification:	Organic
Vinification:	Fermentation on the skins with native yeast in amphorae
Maturation:	1 year maturation in wooden barrels; bottled unfiltered and without sulphur additions.
Soil:	Pure shell limestone

Analysis

Alcohol by volume:	13 %
Residual sugar:	1 g/l
Acidity:	4.1 g/l
Bottle shape:	Burgundy
Bottle size:	0.75 l
Bottle closure:	Natural cork
Case size:	6 bottles, very limited quantities available!

Accolades: Wine Enthusiast magazine – best international orange wine

"Live joy!"