



## BLAUE LIBELLE - SAUVIGNON BLANC 2016

<b>Origin:</b>	Austria, Südsteiermark, Leutschach
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Czamilonberg, Krepkogel
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Sauvignon Blanc 100 %   4 - 12 years 4200 plants/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	400 - 460 m
<b>Soil:</b>	karg Kalkmergel opaque soil



Schmecke das Leben  
bio.bevegand.par.

### CELLAR

<b>Harvest:</b>	handpicked   end/september
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous large wooden barrel   600 L   used barrel   4 - 5 week(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   600 L   used barrel   18 month(s)
<b>Time on the Full Yeast:</b>	3 month(s)
<b>Time on the Fine Yeast:</b>	15 month(s)
<b>Bottling:</b>	natural cork   middle/april 2018
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

### DATA

<b>Wine Type:</b>	still wine   white   dry
-------------------	--------------------------

<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	6.7 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Total Sulfur:</b>	< 10 mg
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	2020 - 2030