



## 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<br>4200 plants/ha |
| <b>Geographical Orientation:</b> | south east, south                                      |
| <b>Sea Level:</b>                | 400 - 460 m  |
| <b>Soil:</b>                     | karg<br>Kalkmergel<br>opaque soil                      |



Schmecke das Leben  
bio.bevegand.par.

### CELLAR

|                                 |  |
|---------------------------------|--|
| <b>Harvest:</b>                 | handpicked   end/september   |
| <b>Malolactic Fermentation:</b> | yes  |
| <b>Fermentation:</b>            | spontaneous<br>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          |