



BLAUE LIBELLE - SAUVIGNON BLANC 2018

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg, Krepkogel
Site Type:	terraces
Varietal:	Sauvignon Blanc 100 % 6 - 14 years 4200 plants/ha
Geographical Orientation:	south east, south
Sea Level:	400 - 460 m
Soil:	karg Kalkmergel opaque soil



Schmecke das Leben
bio.bevegand.par.

CELLAR

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Mash Fermentation:	squashed Stems: 0 %
Filter:	unfiltered
Maturing:	50 % large wooden barrel used barrel 18 month(s) 50 % large wooden barrel new barrel 18 month(s)
Time on the Full Yeast:	2 month(s)
Time on the Fine Yeast:	16 month(s)
Bottling:	natural cork April 14, 2020
Deacidification:	no
Acidification:	no

DATA

Wine Type:	still wine white dry
-------------------	--------------------------

Alcohol:	12 %
Residual Sugar:	< 2 g/l
Total Sulfur:	< 20 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2022 - 2032