



## BLAUE LIBELLE - SAUVIGNON BLANC 2018

<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 %   6 - 14 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   middle/september
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	squashed   Stems: 0 %
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	50 %   large wooden barrel   used barrel   18 month(s) 50 %   large wooden barrel   new barrel   18 month(s)
<b>Time on the Full Yeast:</b>	2 month(s)
<b>Time on the Fine Yeast:</b>	16 month(s)
<b>Bottling:</b>	natural cork   April 14, 2020
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

### DATA

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