



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2018

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Czamillonberg
Varietal: Sauvignon Blanc 60 % | 37 years
3000 - 3300 plants/ha
Chardonnay 40 % | 11 years
4200 plants/ha
Geographical Orientation: south
Sea Level: 400 - 450 m
Soil: karg
Kalkmergel
opaque soil



Schmecke das Leben
bis bewegend pur.

CELLAR

Harvest: handpicked | middle/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation vat
| 5 week(s) | 100 %
Filter: unfiltered
Maturing: large wooden barrel | used barrel | 18 month(s)
Bottling: natural cork | April 14, 2020
Deacidification: no
Acidification: no

DATA

Wine Type: still wine | orange | dry

Alcohol:	12 %
Residual Sugar:	< 2 g/l
Total Sulfur:	< 10 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2022 - 2032