



BLAUE LIBELLE - SAUVIGNON BLANC 2019

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg, Krepskogel
Site Type:	terraces
Varietal:	Sauvignon Blanc 100 % 5 - 15 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 end/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Filter:	unfiltered
Maturing:	50 % large wooden barrel used barrel 18 month(s) 50 % large wooden barrel new barrel 18 month(s)
Bottling:	natural cork March 22, 2021
Deacidification:	no
Acidification:	no

DATA

Wine Type:	still wine white dry
Alcohol:	12.5 %
Certificates:	Demeter, bio-dynamic

Allergens: sulfites
Drinking Temperature: 10 - 14 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2023 - 2033