



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2020

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Czamillonberg
Varietal: Sauvignon Blanc 60 % | 5 - 39 years | single guyot
3000 - 3300 plants/ha
Chardonnay 40 % | 13 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 | beginning/october
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation vat
| 5 week(s)
Filter: unfiltered
Maturing: large wooden barrel | used barrel | 18 month(s)
Bottling: natural cork | April 12, 2022
Deacidification: no
Acidification: no

DATA

Wine Type: still wine | orange | dry

Alcohol:	12.5 %
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 15 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2024 - 2032