



BLAUE LIBELLE - SAUVIGNON BLANC 2021

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg, Krepkogel
Site Type:	terraces
Varietal:	Sauvignon Blanc 100 % 7 - 17 years single guyot 4200 plants/ha
Geographical Orientation:	south east, south
Sea Level:	400 - 460 m
Soil:	karg Kalkmergel opaque soil



Schmecke das Leben
bis beinahegend pur.

WEATHER / CLIMATE

Seasons 2021:	June flowering dry September harvest cold rainy
----------------------	--

CELLAR

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous large wooden barrel used barrel 80 % large wooden barrel new barrel 20 %
Filter:	unfiltered
Maturing:	80 % large wooden barrel used barrel 18 month(s) 20 % large wooden barrel new barrel 18 month(s)

Bottling: natural cork | March 29, 2023
SO2 added: 5 mg

Deacidification: no

Acidification: no

DATA

Wine Type: still wine | white | dry

Alcohol: 13 %

Residual Sugar: 1.3 g/l

Acid: 6.8 g/l

Certificates: Demeter, bio-dynamic

Allergens: sulfites

Drinking Temperature: 10 - 14 °C

Aging Potential: high (10 years)

Optimum Drinking Year: 2025 - 2035