



FREUDE 2014

Bio-Wein aus Österreich



Wine Type: Still wine | white | dry
Certificates: Demeter
Drinking Temperature: 12 - 14 °C
Optimum Drinking Year: 2018 - 2029



VINEYARD

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Bio-Wein aus Österreich
Site: Ex vero III
Varietal: Sauvignon Blanc 70 % | 28 years
2500 plants/ha | 2000 - 2500 liter/ha
Morillon 30 % | 24 years
2500 plants/ha | 2000 - 2500 liter/ha
Geographical Orientation: south
Sea Level: 400 - 500 m
Soil: brown earth | little | top soil
Kalkmergel | little | top soil
Kalkmergel | large | sub soil

WEATHER / CLIMATE

Climate: mediteranian, pannonic

HARVEST AND MATURING

Harvest: handpicked | end/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: partly destemming | Stems: 70 % | wooden
fermentation stand | 600 L | used barrel | 3 - 4
week(s) | 100 %
Skin Contact: 12 month(s)
Filter: unfiltered
Sulfur Added: no
Maturing: oak barrel | 600 L | used barrel | 22 month(s)
Bottling: natural cork | beginning/september 2016 | 800
bottles

WINERY



Small family-run winery in southern Styria - Austria. Lively wine with a natural expression and play of formed aromas in the wine.