



BLAUE LIBELLE - SAUVIGNON BLANC 2016

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6.7 g/l
Residual Sugar:	1 g/l
Total Sulfur:	< 10 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2030

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg, Krepskogel
Site Type:	terraces
Varietal:	Sauvignon Blanc 100 % 4 - 12 years 4200 plants/ha
Geographical Orientation:	south east, south
Sea Level:	400 - 460 m
Soil:	karg Kalkmergel opaque soil

HARVEST AND MATURING

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous large wooden barrel 600 L used barrel 4 - 5 week(s)



Schmecke das Leben
bio.beiwegend.par.

Filter:	unfiltered
Maturing:	large wooden barrel 600 L used barrel 18 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	15 month(s)
Bottling:	natural cork middle/april 2018
Deacidification:	no
Acidification:	no