



EX VERO III 2016

Wein aus Österreich



Wine Type:	Still wine white dry
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (30 years)
Optimum Drinking Year:	2021 - 2033

VINEYARD

Vineyard Site:

The vines of Ex vero III are rooted in our poorest soils and sites and the sunlight is strongest there. This always results in fully ripe fruit with a full flavour.

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Ex vero III
Site Type:	hillside
Varietal:	Sauvignon Blanc 100 % 30 years 2500 plants/ha 2000 - 2500 liter/ha
Geographical Orientation:	south
Sea Level:	400 - 500 m
Soil:	brown earth Kalkmergel Kalkmergel

WEATHER / CLIMATE

Climate:	mediteranian, pannonic
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HARVEST AND MATURING

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % fermentation vat 2 day(s) 15 %
Fermentation:	spontaneous small oak barrel 300 L used barrel 4 - 6 week(s)
Filter:	unfiltered
Sulfur Added:	no
Maturing:	small oak barrel 300 L used barrel 18 month(s)



Bottling:

natural cork | beginning/may 2018

WINERY

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