



FREUDE 2016

Wein aus Österreich



Wine Type:	Still wine white dry
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2020 - 2031

VINEYARD

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Ex vero III
Varietal:	Sauvignon Blanc 100 % 30 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
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HARVEST AND MATURING

Harvest:	handpicked middle/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	partly destemming Stems: 50 % wooden fermentation stand 600 L used barrel 3 - 4 week(s) 100 %
Skin Contact:	12 month(s)
Filter:	unfiltered
Sulfur Added:	no
Maturing:	small oak barrel 300 L used barrel 12 month(s)
Bottling:	natural cork beginning/september 2018

WINERY

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