



SAUVIGNON BLANC VOM OPOK 2017

Wein aus Österreich



Wine Type:	Still wine white dry
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2025

VINEYARD

Vineyard Site:

My hillside Ex vero I are our flatter vineyard zones with brown clay as overlay. Underneath is our limestone marl - opok.

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Ex vero I
Site Type:	hillside
Varietal:	Sauvignon Blanc 100 % 24 - 27 years 2500 plants/ha 2500 - 3000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	clayey brown earth top soil Kalkmergel sub soil

WEATHER / CLIMATE

Climate:	mediteranian, pannonic
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HARVEST AND MATURING

Harvest:	handpicked September 10
Malolactic Fermentation:	yes
Fermentation:	spontaneous oak barrel 1200 - 3000 L used barrel 6 month(s)
Filter:	unfiltered
Sulfur Added:	yes, wine
Maturing:	oak barrel 1200 L used barrel 18 month(s)
Bottling:	natural cork beginning/april 2019

WINERY

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