



BLAUE LIBELLE - SAUVIGNON BLANC 2017

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Czamillonberg, Krepkogel
Site Type: terraces
Varietal: Sauvignon Blanc 100 % | 5 - 13 years
4200 plants/ha
Geographical Orientation: south east, south
Sea Level: 400 - 460 m
Soil: karg
Kalkmergel
opaque soil



Schmecke das Leben
bio.bevegend.par.

CELLAR

Harvest: handpicked | end/september
Malolactic Fermentation: yes
Fermentation: spontaneous
large wooden barrel | used barrel | 6 - 8 month(s) | 50 %
large wooden barrel | new barrel | 6 - 8 month(s) | 50 %
Filter: unfiltered
Maturing: 50 % | large wooden barrel | used barrel | 18 month(s)
50 % | large wooden barrel | new barrel | 18 month(s)
Time on the Full Yeast: 3 month(s)
Time on the Fine Yeast: 15 month(s)
Bottling: natural cork | March 28, 2019
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | white | dry
Alcohol: 12.5 %

Residual Sugar:	1.3 g/l
Total Sulfur:	< 20 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2021 - 2031