



BLAUE LIBELLE - SAUVIGNON BLANC 2017

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

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamlonberg, Krepskogel
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

HARVEST AND MATURING

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 %



Schmecke das Leben
bleibend gut.

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