



EX VERO II S 2017

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Bio-Wein aus Österreich
Site:	Ex vero II
Varietal:	Sauvignon Blanc 75 % 23 years 2500 plants/ha 2500 - 3000 liter/ha Morillon 25 % 23 years 2500 plants/ha 3000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	brown earth medium top soil Kalkmergel medium top soil Kalkmergel large sub soil

WEATHER / CLIMATE

Climate:	mediteranian, pannonic
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CELLAR

Harvest:	handpicked end/september - beginning/october
Malolactic Fermentation:	yes
Sulfur Added:	yes
Fermentation:	spontaneous Pre Clarification: no Enzymes Used: no oak barrel used barrel Fermentation Stop: At Residual Sugar 5 g/L
Filter:	unfiltered
Maturing:	oak barrel 1200 - 2400 L used barrel 40 month(s)
Bottling:	crone cap end/march 2021 SO2 added: 15 mg
Certification:	Yes
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Certificates:	Demeter, Schmecke das Leben
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high
Optimum Drinking Year:	2022 - 2035

WINERY



Schmecke das Leben
bio.begeistert.gut.

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