



## EX VERO II S 2017

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

### WEATHER / CLIMATE

**Climate:** mediteranian, pannonic

### CELLAR

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

### DATA

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



Schmecke das Leben  
bio.beiwegend.gur.