



## EX VERO III 2018

<b>Origin:</b>	Austria, Südsteiermark, Leutschach
<b>Quality grade:</b>	Bio-Wein aus Österreich
<b>Site:</b>	Ex vero III
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Sauvignon Blanc 75 %   32 years 2500 plants/ha   2000 - 2500 liter/ha Morillon 25 %   21 - 29 years 2500 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	400 - 500 m
<b>Soil:</b>	brown earth Kalkmergel Kalkmergel

### Vineyard Site:

The vines of Ex vero III are rooted in our poorest soils and sites and the sunlight is strongest there. This always results in fully ripe fruit with a full flavour.

## WEATHER / CLIMATE

<b>Climate:</b>	mediteranian, pannonic
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## CELLAR

<b>Harvest:</b>	handpicked
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   big oak barrel
<b>Fermentation:</b>	spontaneous large wooden barrel   1200 - 2000 L   used barrel   4 - 12 week(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	large wooden barrel   1200 - 2000 L   used barrel   18 month(s)
<b>Bottling:</b>	natural cork
<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, bio-dynamic, AT-BIO-302
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high



Schmecke das Leben  
bio.bewegend.gut.



**Optimum Drinking Year:** 2023 - 2030

## WINE DESCRIPTION

The vines of Ex vero III are rooted in our poorest soils and locations. This is the top part of the vinyard where mainly Opok (chalky Marl) is dominant and where the sunlight is strongest. This always results in fully ripe fruit with a full complex flavor and texture.

## TASTING NOTES

Dense oily texture flows from this wine. In its youth, the contents coming from the soil, the minerality, the fine tannin, as well as these earthy tones are still veiled by a sweetish texture of wood and alcohol. However, these mature well in the bottle and fineness emerges. Power and elegance characterise this wine. I lack the possibility to describe this wine adequately. In the end, it is the individual sensation that counts.