



GLÜCK 2018

Bio-Wein aus Österreich



WINE DESCRIPTION

Glück ist ein auf der Maische vergorener Weisswein aus unseren Ex vero II Lagen - also die Mittellagen des Betriebes. Das Glück wird gerebelt und vergärt dann für ca. zwei bis drei Wochen auf der Maische. Reifezeit im Fass zwei Jahre.



Wine Type:	Still wine white dry
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2023 - 2033

VINEYARD

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Bio-Wein aus Österreich
Site:	Ex vero II
Varietal:	Sauvignon Blanc 65 % 27 - 30 years 2500 plants/ha 2500 - 3000 liter/ha Morillon 35 % 24 - 29 years 2500 plants/ha 2500 - 3000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	brown earth large top soil Kalkmergel little top soil Kalkmergel large sub soil



WEATHER / CLIMATE

Climate:	mediteranian, pannonic
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HARVEST AND MATURING

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % wooden fermentation stand 1500 - 1650 L used barrel 2 - 3 week(s) 100 %
Fermentation Process:	manual punch down 5 - 14 x day

Fermentation: spontaneous
fermentation vat | 1650 L | new barrel | 2
Filter: unfiltered
Sulfur Added: no
Maturing: 100 % | wooden fermentation stand | 1650 L | used
barrel | 23 month(s) | Sauvignon Blanc
100 % | wooden fermentation stand | 1500 - 1650 L
| used barrel | 12 month(s) | Morillon
Bottling: natural cork | end/august 2020

WINERY

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