



GRÜNE LIBELLE - SAUVIGNON BLANC 2018

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	< 2 g/l
Total Sulfur:	< 20 mg
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2022 - 2032

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Krepskogel
Site Type:	terraces
Varietal:	Sauvignon Blanc 100 % 12 years 4200 plants/ha
Geographical Orientation:	south east
Sea Level:	510 - 540 m
Soil:	karg opaque soil mica large

HARVEST AND MATURING

Harvest:	handpicked middle/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Filter:	unfiltered



Schmecke das Leben
bio-bewusst sein.

Maturing:	50 % large wooden barrel used barrel 18 month(s)
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Time on the Full Yeast:	2 month(s)
Time on the Fine Yeast:	16 month(s)
Bottling:	natural cork April 14, 2020
Deacidification:	no
Acidification:	no