



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2018

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| Origin: | Austria, Südsteiermark, Leutschach |
| Quality grade: | Wein aus Österreich |
| Site: | Czamilonberg |
| Varietal: | Sauvignon Blanc 60 % 37 years 3000 - 3300 plants/ha Chardonnay 40 % 11 years 4200 plants/ha |
| Geographical Orientation: | south |
| Sea Level: | 400 - 450 m |
| Soil: | karg Kalkmergel opaque soil |



Schmecke das Leben
bio.begeistert

CELLAR

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|---------------------------------|---|
| Harvest: | handpicked middle/september |
| Fermentation: | spontaneous |
| Malolactic Fermentation: | yes |
| Mash Fermentation: | complete destemming Stems: 0 % open fermentation vat 5 week(s) 100 % |
| Filter: | unfiltered |
| Maturing: | large wooden barrel used barrel 18 month(s) |
| Bottling: | natural cork April 14, 2020 |
| Deacidification: | no |
| Acidification: | no |

DATA

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|------------------------|---------------------------|
| Wine Type: | Still wine orange dry |
| Alcohol: | 12 % |
| Residual Sugar: | < 2 g/l |
| Total Sulfur: | < 10 mg |

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| Certificates: | Demeter, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 12 - 15 °C |
| Aging Potential: | high (10 years) |
| Optimum Drinking Year: | 2022 - 2032 |