



BLAUE LIBELLE - SAUVIGNON BLANC 2019

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Czamillonberg, Krepkogel
Site Type: terraces
Varietal: Sauvignon Blanc 100 % | 5 - 15 years
4200 plants/ha
Geographical Orientation: south east, south
Sea Level: 400 - 460 m
Soil: karg
Kalkmergel
opaque soil



Schmecke das Leben
bio.demeter.at

CELLAR

Harvest: handpicked | end/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Filter: unfiltered
Maturing: 50 % | large wooden barrel | used barrel | 18 month(s)
50 % | large wooden barrel | new barrel | 18 month(s)
Bottling: natural cork | March 22, 2021
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Certificates: Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 10 - 14 °C
Aging Potential: high (10 years)

Optimum Drinking Year: 2023 - 2033