



EX VERO I 2019

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Bio-Wein aus Österreich
Site:	Ex vero I
Varietal:	Morillon 85 % 25 - 32 years 2500 plants/ha 2500 - 3500 liter/ha Sauvignon Blanc 15 % 25 - 32 years 2500 plants/ha 2500 - 3000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	brown clay top soil Kalkmergel sub soil

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

Harvest:	handpicked end/september - beginning/october
Malolactic Fermentation:	yes
Sulfur Added:	no
Fermentation:	spontaneous Pre Clarification: no oak barrel 300 - 3000 L used barrel
Filter:	unfiltered
Maturing:	oak barrel 1200 - 2400 L used barrel 24 - 24 month(s)
Bottling:	natural cork end/august 2021
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Certificates:	Demeter, AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2022 - 2038

WINE DESCRIPTION

The soilcharacter and altitude of the vines makes the difference. Ex vero I is grown on the more flat slopes on the bottomline of the vineyard. There is more clay on top of the soil and less Opok Rocks in the upper part of the soil. Morillon dominates this wine and Sauvignon blanc brings a certain spiciness.

