



EX VERO II 2019

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Bio-Wein aus Österreich
Site:	Ex vero II
Varietal:	Sauvignon Blanc 80 % 25 - 32 years 2500 plants/ha 2500 - 3000 liter/ha Morillon 20 % 25 - 32 years 2500 plants/ha 2700 - 3000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	brown earth medium top soil Kalkmergel medium top soil Kalkmergel large sub soil

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	no
Fermentation:	spontaneous Pre Clarification: no Enzymes Used: no oak barrel 1200 - 3000 L used barrel 4 - 10 week(s)
Filter:	unfiltered
Maturing:	oak barrel 1200 - 2400 L used barrel 24 month(s)
Bottling:	natural cork end/august 2021
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2022 - 2037

WINE DESCRIPTION

Die Reben für den Ex vero II wachsen auf unseren mittleren Lagen wo unser Opok (Kalkmergel) schon an die Oberfläche kommt und ein karger Wachstum zu verzeichnen ist. Dies spürt man im Wein durch feine Gerbstoffe und einer straffen Struktur.



WINERY

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