



EX VERO II 2019

Bio-Wein aus Österreich



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 kargereres Wachstum zu verzeichnen ist. Dies spürt man im Wein durch feine Gerbstoffe und einer straffen Struktur.



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

VINEYARD

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
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous
Pre Clarification:	no Enzymes Used: no
oak barrel 1200 - 3000 L used barrel 4 - 10 week(s)	

Filter: unfiltered
Sulfur Added: no
Maturing: oak barrel | 1200 - 2400 L | used barrel | 24
month(s)
Bottling: natural cork | end/august 2021

WINERY

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