



EX VERO III 2019

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Bio-Wein aus Österreich
Site:	Ex vero III
Site Type:	hillside
Varietal:	Sauvignon Blanc 75 % 33 years 2500 plants/ha 2000 - 2500 liter/ha Morillon 25 % 22 - 30 years 2500 liter/ha
Geographical Orientation:	south
Sea Level:	400 - 500 m
Soil:	brown earth Kalkmergel Kalkmergel

Vineyard Site:

The vines of Ex vero III are rooted in our poorest soils and sites and the sunlight is strongest there. This always results in fully ripe fruit with a full flavour.

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	complete destemming Stems: 0 % big oak barrel
Fermentation:	spontaneous Pre Clarification: no Enzymes Used: no large wooden barrel 1200 - 2000 L used barrel 4 - 12 week(s)
Filter:	unfiltered
Sulfur Added:	no
Maturing:	large wooden barrel 1200 - 2000 L used barrel 18 month(s)
Bottling:	natural cork end/august 2020
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (30 years)



Optimum Drinking Year: 2024 - 2036