



EX VERO III 2019

Bio-Wein aus Österreich



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

VINEYARD

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.

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



WEATHER / CLIMATE

Climate:	mediteranian, pannonic
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
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
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Maturing: large wooden barrel | 1200 - 2000 L | used barrel |
18 month(s)
Bottling: natural cork | end/august 2020

WINERY

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