



FREUDE 2019

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Bio-Wein aus Österreich
Site:	Ex vero III
Varietal:	Sauvignon Blanc 70 % 28 - 35 years 2500 plants/ha 2000 - 2500 liter/ha Morillon 30 % 29 years 2500 plants/ha 2000 - 2500 liter/ha
Geographical Orientation:	south
Sea Level:	400 - 500 m
Soil:	brown earth little top soil Kalkmergel little top soil Kalkmergel large sub soil

WEATHER / CLIMATE

Climate:	mediteranian, pannonic
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CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Skin Contact:	6 week(s)
Mash Fermentation:	partly destemming Stems: 70 % wooden fermentation stand 600 L used barrel 3 - 4 week(s) 100 %
Fermentation Process:	manual punch down
Filter:	unfiltered
Maturing:	oak barrel 1200 L used barrel 23 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 (25 years)
Optimum Drinking Year:	2023 - 2034

