



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2019

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Czamillonberg
Varietal: Sauvignon Blanc 60 % | 38 years
3000 - 3300 plants/ha
Chardonnay 40 % | 12 years
4200 plants/ha
Geographical Orientation: south
Sea Level: 400 - 450 m
Soil: karg
Kalkmergel
opaque soil



Schmecke das Leben
bio.bewegend.par.

CELLAR

Harvest: handpicked | end/september
Fermentation: spontaneous
Malolactic Fermentation: yes
Mash Fermentation: complete destemming | Stems: 0 % | open fermentation
vat | 5 week(s) | 100 %
Filter: unfiltered
Maturing: small wooden barrel | used barrel | 18 month(s)
Bottling: natural cork | March 22, 2021
Deacidification: no
Acidification: no

DATA

Wine Type: Still wine | orange | dry
Alcohol: 12 %
Certificates: Demeter, bio-dynamic
Allergens: sulfites

Drinking Temperature: 12 - 15 °C
Aging Potential: high (10 years)
Optimum Drinking Year: 2023 - 2033