



SAUVIGNON BLANC VOM OPOK 2019

Bio-Wein aus Österreich



Wine Type:	Still wine white dry
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 13 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2021 - 2027

VINEYARD

Vineyard Site:

My hillside Ex vero I are our flatter vineyard zones with brown clay as overlay. Underneath is our limestone marl - opok.

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Bio-Wein aus Österreich
Site:	Ex vero I
Site Type:	hillside
Varietal:	Sauvignon Blanc 100 % 26 - 29 years 2500 plants/ha 2500 - 3000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	clayey brown earth top soil Kalkmergel sub soil

WEATHER / CLIMATE

Climate: mediteranian, pannonic

HARVEST AND MATURING

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous large wooden barrel 1200 - 3000 L used barrel
Filter:	unfiltered
Sulfur Added:	no
Maturing:	oak barrel 1200 - 2400 L used barrel 10 - 18 month(s)
Bottling:	natural cork end/march 2020



WINERY

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