



EX VERO II 2020

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Demeter-Wein aus Österreich
Site:	Ex vero II
Varietal:	Sauvignon Blanc 70 % 26 - 33 years 2500 plants/ha 2500 - 3000 liter/ha Morillon 30 % 26 - 33 years 2500 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	brown earth medium top soil Kalkmergel medium top soil Kalkmergel large sub soil

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	no
Fermentation:	spontaneous Pre Clarification: no Enzymes Used: no oak barrel 1200 - 3000 L used barrel
Filter:	unfiltered
Second Fermentation:	Yeast Type: selected yeast Yeast Type: selected yeast
Sulfur Added:	no
Maturing:	oak barrel 1200 - 2400 L used barrel 24 month(s)
Bottling:	natural cork end/august 2022 Lot Number: L082022
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:	2024 - 2038

WINE DESCRIPTION



The vines of Ex vero II grow on our slopes more in the middle of the vineyard. The chalky marl (Opok) is already coming to the surface but still soil is a mixture of brown clay and Opok. Less yields are the result and in the wine structure is more tight and tannin are elegant and compact.