



EX VERO III 2020

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Demeter-Wein aus Österreich
Site:	Ex vero III
Site Type:	hillside
Varietal:	Sauvignon Blanc 75 % 34 years 2500 plants/ha 2000 - 2500 liter/ha Morillon 25 % 23 - 31 years 2500 liter/ha
Geographical Orientation:	south
Sea Level:	400 - 500 m
Soil:	brown earth Kalkmergel Kalkmergel

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.

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	no
Fermentation:	spontaneous Pre Clarification: no Enzymes Used: no large wooden barrel 1200 - 2000 L used barrel
Filter:	unfiltered
Maturing:	large wooden barrel 1200 - 2000 L used barrel 23 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 (30 years)
Optimum Drinking Year:	2025 - 2037

WINE DESCRIPTION



The vines of Ex vero III are rooted in our poorest soils and locations. This is the top part of the vinyard where mainly Opok (chalky Marl) is dominant and where the sunlight is strongest. This always results in fully ripe fruit with a full complex flavor and texture.