



EX VERO III 2020

WINE DESCRIPTION

The vines of Ex vero III are rooted in our poorest soils and locations. This is the top part of the vineyard 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.

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

VINEYARD

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.

Origin:	Austria, Südsteiermark, Leutschach
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

HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Filter:	unfiltered
Sulfur Added:	no



Maturing: large wooden barrel | 1200 - 2000 L | used barrel |
23 month(s)

Bottling: natural cork | end/august 2022

WINERY

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