



FREUDE 2020

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Demeter-Wein aus Österreich
Site:	Ex vero III
Varietal:	Sauvignon Blanc 65 % 29 - 36 years 2500 plants/ha 2000 - 2500 liter/ha Morillon 35 % 30 years 2500 plants/ha 2000 - 2500 liter/ha
Geographical Orientation:	south
Sea Level:	400 - 500 m
Soil:	brown earth little top soil Kalkmergel little top soil Kalkmergel large sub soil

WEATHER / CLIMATE

Climate:	mediteranian, pannonic
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CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	no
Skin Contact:	8 week(s)
Mash Fermentation:	squashed Stems: 100 % wooden fermentation stand 600 L used barrel 5 week(s) 100 %
Fermentation Process:	manual punch down
Filter:	unfiltered
Maturing:	oak barrel 300 - 600 L used barrel 23 month(s)
Bottling:	natural cork end/august 2022 Lot Number: L082022
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine orange dry
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	13 - 14 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2025 - 2035

WINE DESCRIPTION



The vines of Freude are from the same spots as Ex vero III. They 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. The Freude is an Orangenwein, which means the whole bunch was fermented in an open barrel for about 8 weeks. This brings color and tannin to the wines and a completely different expression in Fruit and Aroma.

WINERY

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