



# FREUDE 2020

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

## WEATHER / CLIMATE

<b>Climate:</b>	mediteranian, pannonic
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## CELLAR

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

## DATA

<b>Wine Type:</b>	Still wine   orange   dry
<b>Certificates:</b>	Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	13 - 14 °C
<b>Aging Potential:</b>	high (25 years)
<b>Optimum Drinking Year:</b>	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.