



FREUDE 2020

Demeter-Wein aus Österreich



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 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. The Freude is an Orangewine, 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.



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

VINEYARD

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:	mediterranean, pannonic
----------	-------------------------

HARVEST AND MATURING

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes

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

WINERY

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