



GLÜCK 2020

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Demeter-Wein aus Österreich
Site:	Ex vero II
Varietal:	Sauvignon Blanc 45 % 29 - 32 years 2500 plants/ha 2500 - 3000 liter/ha Morillon 55 % 26 - 31 years 2500 plants/ha 2500 - 3000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	brown earth large top soil Kalkmergel little top soil Kalkmergel large sub soil

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	no
Mash Fermentation:	complete destemming Stems: 5 % wooden fermentation stand 1500 - 1650 L used barrel 2 - 3 week(s) 100 %
Fermentation Process:	manual punch down 2 - 14 x day
Fermentation:	spontaneous 1500 - 1650 L 2 - 3 week(s)
Filter:	unfiltered
Maturing:	100 % wooden fermentation stand 1500 - 1650 L used barrel 23 month(s) Sauvignon Blanc 100 % wooden fermentation stand 1500 - 1650 L used barrel 12 month(s) Morillon
Bottling:	natural cork end/august 2022
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2024 - 2035



WINE DESCRIPTION

Glück is a white wine fermented on the skins from our Ex vero II vineyards - i.e. the middle sites of the winery. The Glück is racked and then fermented on the skins for around two to three weeks. Maturation in barrels for two years.

WINERY

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