



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.