



# GLÜCK 2020

Demeter-Wein aus Österreich



## 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 raked and then fermented on the skins for around two to three weeks. Maturation in barrels for two years.



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

## VINEYARD

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
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## HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
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  
**Sulfur Added:** no  
**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

## WINERY

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