



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2020

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg
Varietal:	Sauvignon Blanc 60 % 5 - 39 years single guyot 3000 - 3300 plants/ha Chardonnay 40 % 13 years 4200 plants/ha
Geographical Orientation:	south
Sea Level:	400 - 450 m
Soil:	karg Kalkmergel opaque soil



Schmecke das Leben
bio.dynamisch

CELLAR

Harvest:	handpicked beginning/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % open fermentation vat 5 week(s)
Filter:	unfiltered
Maturing:	large wooden barrel used barrel 18 month(s)
Bottling:	natural cork April 12, 2022
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine orange dry
Alcohol:	12.5 %
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites

Drinking Temperature: 12 - 15 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2024 - 2032