



HIRSCHKÄFER - SAUVIGNON BLANC/CHARDONNAY 2020

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

VINEYARD



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

HARVEST AND MATURING

Harvest:	handpicked beginning/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % open fermentation vat 5 week(s)
Filter:	unfiltered



Schmecke das Leben
bio.bewegend.par.

Maturing: large wooden barrel | used barrel | 18 month(s)
Bottling: natural cork | April 12, 2022
Deacidification: no
Acidification: no