



BLAUE LIBELLE - SAUVIGNON BLANC 2021

Origin: Austria, Südsteiermark, Leutschach
Quality grade: Wein aus Österreich
Site: Czamillonberg, Krepkogel
Site Type: terraces
Varietal: Sauvignon Blanc 100 % | 7 - 17 years | single guyot
4200 plants/ha
Geographical Orientation: south east, south
Sea Level: 400 - 460 m
Soil: karg
Kalkmergel
opaque soil



Schmecke das Leben
bio.beiwegend.par.

WEATHER / CLIMATE

Seasons 2021: June | flowering | dry
September | harvest | cold | rainy

CELLAR

Harvest: handpicked | end/september
Malolactic Fermentation: yes
Fermentation: spontaneous
large wooden barrel | used barrel | 80 %
large wooden barrel | new barrel | 20 %
Filter: unfiltered
Maturing: 80 % | large wooden barrel | used barrel | 18 month(s)
20 % | large wooden barrel | new barrel | 18 month(s)
Bottling: natural cork | March 29, 2023
SO2 added: 5 mg
Deacidification: no
Acidification: no

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	1.3 g/l
Acid:	6.8 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2025 - 2035