



BLAUE LIBELLE - SAUVIGNON BLANC 2021

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

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamlonberg, Krepskogel
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

WEATHER / CLIMATE

Seasons 2021:	June flowering dry September harvest cold rainy
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HARVEST AND MATURING



Schmecke das Leben
bleibend gut.

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