



BLAUE LIBELLE - SAUVIGNON BLANC 2021

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamilonberg, 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.bevegand.par.

WEATHER / CLIMATE

Seasons 2021	June flowering dry September harvest cold rainy
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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