



EX VERO I S 2021

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Demeter-Wein aus Österreich
Site:	Ex vero I
Varietal:	Morillon 90 % 27 - 34 years 2500 plants/ha 2500 - 3500 liter/ha Sauvignon Blanc 10 % 29 - 36 years 2500 plants/ha 3000 - 4500 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	brown clay top soil Kalkmergel sub soil

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	yes
Press:	pneumatic
Fermentation:	spontaneous Pre Clarification: no oak barrel 1200 - 2400 L used barrel
Filter:	unfiltered
Maturing:	oak barrel 1200 - 2400 L used barrel 32 - 32 month(s)
Bottling:	crone cap May 3, 2024 SO2 added: 10 mg
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Residual Sugar:	< 8 g/l
Certificates:	Demeter, AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2026 - 2040

WINE DESCRIPTION



The soil character and altitude of the vines makes the difference. Ex vero I is grown on the more flat slopes on the bottomline of the vineyard. There is more clay on top of the soil and less Opok Rocks in the upper part of the soil. Morillon dominates this wine and Sauvignon blanc brings a certain spiciness.