



EX VERO II S 2021

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	natural wine, Bio-Wein aus Österreich, Demeter-Wein aus Österreich
Site:	Ex vero II
Varietal:	Sauvignon Blanc 75 % 27 - 34 years 2500 plants/ha 2500 - 3000 liter/ha Morillon 25 % 27 - 34 years 2500 plants/ha 3000 - 4000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	brown earth medium top soil Kalkmergel medium top soil Kalkmergel large sub soil

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	yes
Press:	pneumatic
Fermentation:	spontaneous oak barrel 1200 - 3000 L used barrel
Filter:	unfiltered
Second Fermentation:	Yeast Type: selected yeast Yeast Type: selected yeast
Sulfur Added:	no
Maturing:	oak barrel 1200 - 2400 L used barrel 1 - 31 month(s)
Bottling:	crone cap May 3, 2024 SO2 added: 10 mg
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (25 years)
Optimum Drinking Year:	2025 - 2039

WINE DESCRIPTION



The vines of Ex vero II grow on our slopes more in the middle of the vineyard. The chalky marl (Opok) is already coming to the surface but still soil is a mixture of brown clay and Opok. Less yields are the result and in the wine structure is more tight and tannin are elegant and compact.