



# GLÜCK 2021

<b>Origin:</b>	Austria, Südsteiermark, Leutschach
<b>Quality grade:</b>	natural wine, Demeter-Wein aus Österreich
<b>Site:</b>	Ex vero II
<b>Varietal:</b>	Sauvignon Blanc 45 %   30 - 33 years 2500 plants/ha   2500 - 3000 liter/ha Morillon 55 %   27 - 32 years 2500 plants/ha   2500 - 3000 liter/ha
<b>Geographical Orientation:</b>	south east, south, south west
<b>Sea Level:</b>	330 - 450 m
<b>Soil:</b>	brown earth   large   top soil Kalkmergel   little   top soil Kalkmergel   large   sub soil

## WEATHER / CLIMATE

<b>Climate:</b>	mediteranian, pannonic
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## CELLAR

<b>Harvest:</b>	handpicked   end/september
<b>Malolactic Fermentation:</b>	yes
<b>Sulfur Added:</b>	no
<b>Mash Fermentation:</b>	complete destemming   wooden fermentation stand   1500 - 1650 L   used barrel   2 week(s)
<b>Fermentation Process:</b>	manual punch down   2 - 14 x day
<b>Fermentation:</b>	spontaneous 1500 - 1650 L   2 - 3 week(s)
<b>Filter:</b>	unfiltered
<b>Maturing:</b>	100 %   wooden fermentation stand   1500 - 1650 L   used barrel   23 - 26 month(s)   Sauvignon Blanc 100 %   wooden fermentation stand   1500 - 1650 L   used barrel   12 month(s)   Morillon
<b>Bottling:</b>	natural cork   Dec. 4, 2023
<b>Deacidification:</b>	no
<b>Acidification:</b>	no

## DATA

<b>Wine Type:</b>	Still wine   orange   dry
<b>Certificates:</b>	Demeter
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	12 - 14 °C
<b>Aging Potential:</b>	high (25 years)
<b>Optimum Drinking Year:</b>	2026 - 2036

## WINE DESCRIPTION



Glück is a white wine fermented on the skins from our Ex vero II vineyards - i.e. the middle sites of the winery. The Glück is racked and then fermented on the skins for around two to three weeks. Maturation in barrels for two years.

## WINERY

Small family-run winery in southern Styria - Austria. Lively wine with a natural expression and play of formed aromas in the wine.