



GLÜCK 2021

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	natural wine, Demeter-Wein aus Österreich
Site:	Ex vero II
Varietal:	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
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	brown earth large top soil Kalkmergel little top soil Kalkmergel large sub soil

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

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

DATA

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