



GLÜCK 2021

Demeter-Wein aus Österreich, natural wine



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 raked and then fermented on the skins for around two to three weeks. Maturation in barrels for two years.



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

VINEYARD

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
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HARVEST AND MATURING

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
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
Sulfur Added: no
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

WINERY

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