



GRÜNE LIBELLE PLUS - SAUVIGNON BLANC 2021

Wine Type:	still wine white semi-sweet
Alcohol:	12.5 %
Residual Sugar:	23.5 g/l
Acid:	6.5 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2025 - 2035

VINEYARD



Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	natural wine, Landwein aus Österreich
Site:	Krepskogel
Site Type:	terraces
Varietal:	Sauvignon Blanc 100 % 15 years single guyot 4200 plants/ha
Geographical Orientation:	south east
Sea Level:	510 - 540 m
Soil:	karg opaque soil mica large

WEATHER / CLIMATE

Seasons 2021:	June flowering dry September harvest cold rainy
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HARVEST AND MATURING



Schmecke das Leben
bio-begeistert sein.

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Filter:	unfiltered
Maturing:	50 % large wooden barrel used barrel 18 month(s)
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Bottling:	natural cork
Deacidification:	no
Acidification:	no