



SAUVIGNON BLANC VOM OPOK 2021

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Bio-Wein aus Österreich
Site:	Ex vero I
Site Type:	hillside
Varietal:	Sauvignon Blanc 100 % 28 - 31 years 2500 plants/ha 2500 - 3000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	330 - 450 m
Soil:	clayey brown earth top soil Kalkmergel sub soil

Vineyard Site:

My hillside Ex vero I are our flatter vineyard zones with brown clay as overlay. Underneath is our limestone marl - opok.

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Sulfur Added:	no
Fermentation:	spontaneous used barrel
Filter:	unfiltered
Maturing:	oak barrel 1200 - 2400 L used barrel 10 - 18 month(s)
Bottling:	natural cork

DATA

Wine Type:	Still wine white dry
Certificates:	Demeter
Allergens:	sulfites
Drinking Temperature:	12 - 13 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2023 - 2029

WINE DESCRIPTION

The Opok wines grow on the lower parts on the vineyards. The brown clay is dominant and the Opok is deeper down. That results in good growth for the vines and juicy aromatic combined with our typical texture of tannic and acidity. Thees wines are earlier ready to drink, but can last also for year in the bottle.



WINERY

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

Die Linie "vom Opok" kennzeichnen unsere Sortenreinen Weine

Dieser SB vergärt, reift und lagert in großen Holzfässern für etwa 18 Monate. Ein zeitloser Stil bzw. Vertreter dieser Rebsorte.