



SAUVIGNON BLANC VOM OPOK 2021

Bio-Wein aus Österreich



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.



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

VINEYARD

Vineyard Site:

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

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



WEATHER / CLIMATE

Climate:	mediteranian, pannonic
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HARVEST AND MATURING

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous large wooden barrel 1200 - 3000 L used barrel

Filter:	unfiltered
Sulfur Added:	no
Maturing:	oak barrel 1200 - 2400 L used barrel 10 - 18 month(s)
Bottling:	natural cork

WINERY

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