



WELSCHRIESLING VOM OPOK 2021

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Bio-Wein aus Österreich
Site:	Ex vero I
Site Type:	hillside
Varietal:	Welschriesling 100 % 54 years 2500 plants/ha 2300 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

Wooden barrel ageing for six months with a further nine months in steel tanks. Biological acid degradation 100%. No filtration, no additives.

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes
Filter:	unfiltered
Maturing:	100 % large wooden barrel 3000 L used barrel 10 month(s) 100 % steel tank 2000 L 5 month(s)
Bottling:	natural cork Lot Number: L032023
Certification:	Yes
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Certificates:	Demeter, AT-BIO-302
Allergens:	sulfites
Drinking Temperature:	11 - 13 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2023 - 2030

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. The Welschriesling variety is one of the very typical from Styria and brings delicate, light wines.

Welschriesling 2020

Ein Welschriesling mit biologischem Säureabbau und Holzfassausbau, was für die Steiermark ungewöhnlich ist.