



EX VERO III 2023

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| Origin: | Austria, Südsteiermark, Leutschach |
| Quality grade: | natural wine |
| Site: | Ex vero III |
| Site Type: | hillside |
| Varietal: | Sauvignon Blanc 85 % 37 years 2500 plants/ha 1500 - 2500 liter/ha Morillon 15 % 26 - 34 years 2500 liter/ha |
| Geographical Orientation: | south |
| Sea Level: | 400 - 500 m |
| Soil: | brown earth Kalkmergel Kalkmergel |

Vineyard Site:

The vines of Ex vero III are rooted in our poorest soils and sites and the sunlight is strongest there. This always results in fully ripe fruit with a full flavour.

WEATHER / CLIMATE

Climate: mediteranian, pannonic

CELLAR

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| Harvest: | handpicked |
| Malolactic Fermentation: | yes |
| Sulfur Added: | no |
| Fermentation: | spontaneous large wooden barrel 1200 L used barrel |
| Filter: | unfiltered |
| Maturing: | large wooden barrel 1200 L used barrel 16 month(s) |
| Bottling: | natural cork middle/february 2025 |
| Deacidification: | no |
| Acidification: | no |

DATA

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| Wine Type: | Still wine white dry |
| Alcohol: | 12.5 % |
| Residual Sugar: | 0.2 g/l |
| Certificates: | Demeter |
| Drinking Temperature: | 12 - 14 °C |
| Aging Potential: | high (30 years) |
| Optimum Drinking Year: | 2028 - 2040 |

WINE DESCRIPTION



The vines of Ex vero III are rooted in our poorest soils and locations. This is the top part of the vinyard where mainly Opok (chalky Marl) is dominant and where the sunlight is strongest. This always results in fully ripe fruit with a full complex flavor and texture.

Der Jahrgang 2023 war für uns Winzer einer Herausforderung, aufgrund der vielen Niederschläge und der Feuchtigkeit. Dementsprechend klein war die Ernte. Die Weine aus solchen Jahren zeigen immer eine schlankere Struktur mit lebendiger Frische und Säure.