



SAUVIGNON BLANC VOM OPOK 2023

natural wine, Demeter-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
Drinking Temperature:	12 - 13 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2025 - 2031

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:	Demeter-Wein aus Österreich, natural wine
Site:	Ex vero I
Site Type:	hillside
Varietal:	Sauvignon Blanc 100 % 30 - 33 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

HARVEST AND MATURING

Harvest: handpicked | middle/september

Malolactic Fermentation: yes

Fermentation: spontaneous

large wooden barrel | 1200 - 3000 L | used barrel

Filter: unfiltered



Sulfur Added: no
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Maturing: oak barrel | 1200 - 2400 L | used barrel | 10 - 18 month(s)
Bottling: natural cork | middle/february 2025 | Lot Number: L022025

WINERY

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