



BLAUE LIBELLE - SAUVIGNON BLANC 2024

Origin:	Austria, Südsteiermark, Leutschach
Quality grade:	Wein aus Österreich
Site:	Czamlonberg, Krepskogel
Site Type:	terraces
Varietal	Sauvignon Blanc 100 % 10 - 20 years single guyot 4200 plants/ha
Geographical Orientation:	south east, south
Sea Level:	400 - 460 m
Soil	karg Kalkmergel opaque soil



Schmelke das Leben
bio-bevægand-par

CELLAR

Harvest	handpicked beginning/september
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Filter	unfiltered
Maturing	80 % large wooden barrel used barrel 18 month(s) 20 % small wooden barrel used barrel 18 month(s)
Bottling	natural cork April 22, 2026
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Certificates:	Demeter, bio-dynamic

Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high (10 years)
Optimum Drinking Year:	2028 - 2038