



NUMEN GRÜNER VELTLINER 2015



Origin:	Austria, Niederösterreich, Velm-Götzendorf
Quality grade:	Wein aus Österreich
Site:	Kellerberg, Steinthal
Varietal:	Grüner Veltliner 100 % 55 - 60 years 3500 plants/ha 3500 liter/ha
Geographical Orientation:	north, south
Sea Level:	180 - 200 m
Soil:	loam loess lime sandstone



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked middle/september
Grape Sorting:	manual
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	Grüner Veltliner Semi Carbonic fermentation Stems: 25 % amphora 500 L 5 - 7 day(s) 100 %
Maturing:	100 % acacia barrel 700 L used barrel 20 month(s) Grüner Veltliner
Time on the Full Yeast:	20 month(s) Grüner Veltliner
Bottling:	natural cork 1500 bottles SO2 added: 10 mg

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.4 g/l
Residual Sugar:	1.6 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 14 °C
Aging Potential:	high



WINERY

In balance with nature for 35 years... Being ORGANIC is not a trend, it's a lifestyle and we have been living it for over 35 years. Avoiding all sorts of chemistry is our philosophy. Regarding the environment, natural water, nutrition and particularly in terms of wine. A healthy soil is the key to remarkable and exciting wines. Especially if no boundaries are being set for the development of wines in our beautiful cellars. (Johannes Zillinger)