



## NUMEN RIESLING 2017



**Origin:** Austria, Niederösterreich, Velm-Götzendorf  
**Quality grade:** Wein aus Österreich  
**Site:** Steinthal  
**Site Type:** hilly land  
**Varietal:** Riesling 100 % | 35 - 40 years  
3500 plants/ha | 2000 liter/ha  
**Geographical Orientation:** east  
**Sea Level:** 185 m  
**Soil:** lime sandstone



### CELLAR

**Harvest:** handpicked | end/september  
**Grape Sorting:** manual  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** Riesling | Semi Carbonic fermentation | Stems: 10 % | amphora | 5 - 7 day(s) | 100 %  
**Maturing:** 100 % | oak barrel | 600 L | used barrel | 12 month(s) | Riesling  
**Time on the Full Yeast:** 12 month(s) | Riesling  
**Bottling:** natural cork | 1500 bottles  
SO2 added: 10 mg



### DATA

**Wine Type:** Still wine | white | dry  
**Alcohol:** 13 %  
**Acid:** 6 g/l  
**Residual Sugar:** 2.1 g/l  
**Certificates:** Demeter, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 9 - 13 °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)