



# Reflexion Ried Sonnberg Zweigelt 2015

Wein aus Österreich 🇦🇹

<b>Origin:</b>	Austria, Niederösterreich, Velm-Götzendorf
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Sonnberg
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Zweigelt 100 %   30 - 35 years
<b>Geographical</b>	north, south
<b>Orientation:</b>	
<b>Soil:</b>	lime sandstone
<b>Weather / Climate</b>	
<b>Climate:</b>	continental
<b>Cellar</b>	
<b>Harvest:</b>	handpicked   end/september
<b>Malolactic</b>	yes
<b>Fermentation:</b>	
<b>Fermentation:</b>	spontaneous open fermentation vat   1000 L   4 - 6 week(s)   20 - 24 °C
<b>Maturing:</b>	oak barrel   500 L   used barrel   16 month(s) acacia barrel   600 L   used barrel   16 month(s)
<b>Time on the Full</b>	4 month(s)
<b>Yeast:</b>	4 month(s)
<b>Time on the Fine</b>	2 month(s)
<b>Yeast:</b>	2 month(s)
<b>Data</b>	
<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1.9 g/l
<b>Acid:</b>	5.7 g/l
<b>Certificates:</b>	Demeter, bio-dynamic



## 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)

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