



REFLEXION RIED SONNBERG ZWEIFELT 2015



Origin:	Austria, Niederösterreich, Velm-Götzendorf
Quality grade:	Wein aus Österreich
Site:	Sonnberg
Site Type:	hilly land
Varietal:	Zweigelt 100 % 30 - 35 years
Geographical Orientation:	north, south
Soil:	lime sandstone



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous open fermentation vat 1000 L 4 - 6 week(s) 20 - 24 °C
Maturing:	oak barrel 500 L used barrel 16 month(s) acacia barrel 600 L used barrel 16 month(s)
Time on the Full Yeast:	4 month(s)
Time on the Fine Yeast:	2 month(s)



DATA

Wine Type:	Still wine red dry
Alcohol:	12.5 %
Residual Sugar:	1.9 g/l
Acid:	5.7 g/l
Certificates:	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)