



Reflexion Ried Steinthal Sankt Laurent 2015

Wein aus Österreich 🇦🇹

Origin: Austria, Niederösterreich, Velm-Götzendorf
Quality grade: Wein aus Österreich
Site: Steinthal
Varietal: St. Laurent 100 % | 100 years
2500 plants/ha | 2000 liter/ha
Sea Level: 185 m
Soil: loam
loess
lime sandstone



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/september

Malolactic

yes

Fermentation:

Fermentation:

spontaneous

open fermentation vat | 1000 L | 4 - 6 week(s) |
20 - 24 °C

Maturing:

acacia barrel | 700 L | used barrel | 12
month(s)

Time on the Full

12 month(s)

Yeast:

Data

Wine Type: Still wine | red | dry

Alcohol: 12.5 %

Residual Sugar: 1.9 g/l

Acid: 5.6 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)



Johannes Zillinger | Landstrasse 70 | 2245 Velm-Götzendorf | Austria

+436766357881

zillinger@live.at | www.zillinger.at | johannes.zillinger |