



Velue Zweigelt 2017

Wein aus Österreich ↵

Origin: Austria, Niederösterreich, Velm-Götzendorf
Quality grade: Wein aus Österreich
Site: Haidthal, Sonnberg
Varietal: Zweigelt 100 % | 25 - 30 years
3500 plants/ha | 4500 liter/ha
Sea Level: 185 - 220 m
Soil: loam
loess
gravel
lime sandstone



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/september

Grape Sorting: manual

Fermentation: spontaneous

Malolactic yes

Fermentation:

Mash Fermentation: Zweigelt | complete destemming | Stems: 0 %
| open fermentation vat | 5 - 6 day(s) | 100 %

Maturing: 50 % | oak barrel | 2500 L | used barrel | 12
month(s) | Zweigelt

50 % | oak barrel | 500 L | more than 2 years |
12 month(s) | Zweigelt

Time on the Full 12 month(s) | Zweigelt

Yeast: 12 month(s) | Zweigelt

Time on the Fine 0 | Zweigelt

Yeast: 0 | Zweigelt

Bottling: screw cap | 8000 bottles
SO2 added: 15 mg

Data

Wine Type: Still wine | red | dry

Alcohol: 12 %

Residual Sugar: 1.1 g/l

Acid: 5.8 g/l

Certificates: Demeter, bio-dynamic

Allergens: sulfites

Winery



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

+436766357881

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

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 | 