



VELUE ZWEIFELT 2017



Origin: Austria, Niederösterreich, Velm-Götzendorf
Quality grade: Wein aus Österreich
Site: Haidthal, Sonnberg
Varietal: Zweifelt 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 Fermentation: yes
Mash Fermentation: Zweifelt | complete destemming | Stems: 0 % | open fermentation vat | 5 - 6 day(s) | 100 %
Maturing: 50 % | oak barrel | 2500 L | used barrel | 12 month(s) | Zweifelt
50 % | oak barrel | 500 L | more than 2 years | 12 month(s) | Zweifelt
Time on the Full Yeast: 12 month(s) | Zweifelt
12 month(s) | Zweifelt
Time on the Fine Yeast: 0 | Zweifelt
0 | Zweifelt
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

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)