



JOHANNES 2012

Origin:	Austria, Kremstal
Quality grade:	Österreichischer Landwein
Site:	Vineyard Selection
Site Type:	hilly land
Varietal:	Zweigelt 60 % Blauer Portugieser 40 %
Geographical Orientation:	south west
Sea Level:	300 m
Soil:	loess gravel

WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked middle/october
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Sulfur Added:	yes, wine
Mash Fermentation:	partly destemming Stems: 60 % steel tank 3 week(s) 100 %
Filter:	filtered
Maturing:	steel tank 60 month(s)
Time on the Full Yeast:	60 month(s)
Bottling:	screw cap beginning/august 2017
Deacidification:	no
Acidification:	no

DATA

Wine Type:	Still wine red dry
Alcohol:	13 %
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2020 - 2030

WINERY



In 2005 Alexander Zöller staked everything on one card and acquired half an acre of vineyards in Lower Austria's Krems valley. Over the years other plots were added and today he owns 7 hectares of vineyards which are cultivated organically. Emphasis lies on the detailed representation of the terroir and the different grape varieties. Gruner Veltliner sets the tone, Riesling, Roter Veltliner and Zweigelt complete the varietal range. They all share a carefully considered and deliberate vinification which represents the vintage without embellishment. Rough edges and individual expressions are gladly accepted.