



## NBO 2016

|                           |   |
|---------------------------|---|
| Origin:                   | Austria, Kremstal   |
| Quality grade:            | Österreichischer Landwein   |
| Site:                     | Vineyard Selection  |
| Site Type:                | hillside  |
| Varietal:                 | Neuburger 100 %   56 years<br>3500 - 4000 plants/ha   4000 liter/ha |
| Geographical Orientation: | south   |
| Sea Level:                | 340 m   |
| Soil:                     | loess   |



### WEATHER / CLIMATE

Climate: continental

### CELLAR

|                          |  |
|--------------------------|--|
| Harvest:                 | handpicked   beginning/october   |
| Fermentation:            | spontaneous  |
| Malolactic Fermentation: | yes  |
| Sulfur Added:            | no   |
| Mash Fermentation:       | squashed   Stems: 100 %   open fermentation vat   2 - 18 week(s)   100 % |
| Filter:                  | unfiltered   |
| Maturing:                | small wooden barrel   400 L   used barrel   18 month(s)                  |
| Time on the Full Yeast:  | 18 month(s)  |
| Bottling:                | natural cork   beginning/may 2018  |
| Deacidification:         | no   |
| Acidification:           | no   |


### DATA

|                        |                          |
|------------------------|--------------------------|
| Wine Type:             | Still wine   white   dry |
| Alcohol:               | 13 %                     |
| Residual Sugar:        | 0.8 g/l                  |
| Acid:                  | 4.9 g/l                  |
| Certificates:          | organic                  |
| Allergens:             | sulfites                 |
| Drinking Temperature:  | 14 - 16 °C               |
| Aging Potential:       | medium (6 years)         |
| Optimum Drinking Year: | 2018 - 2022              |

### WINE DESCRIPTION



BIO Weingut Zöller | Hauptstraße 58 | 3552 Dross | Austria

office@weingutzoeller.at | www.weingutzoeller.at/ |  | www.instagram.com/weingutzoeller/ | www.facebook.com/weingutzoeller

The Orange/Natural version of the Neuburger 2016 was allowed to spend the entire fermentation on the mash. The wine was then aged and matured in 400l wooden barrels. Without any additives, i.e. also without sulphur, the wine was then stored in stainless steel tanks for another 6 months after 18 months in wooden barrels.

## 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.