



# NEUBURGER LIMBERG 2017

**Wine Type:** Still wine | white | dry

**Certificates:** organic

**Allergens:** sulfites

**Drinking Temperature:** 12 - 14 °C

**Aging Potential:** medium (7 years)

**Optimum Drinking Year:** 2019 - 2025

## VINEYARD

**Quality grade:** Qualitätswein

**Varietal:** Neuburger 100 % | 55 years  
3500 - 4000 plants/ha | 4000 liter/ha

## HARVEST AND MATURING

**Harvest:** handpicked | beginning/october

**Malolactic Fermentation:** no

**Mazeration:** squashed | 24 hour(s) | with stems: yes

**Fermentation:** spontaneous  
steel tank | 6 week(s) | temperature control: yes | 20 - 24 °C

**Filter:** filtered

**Sulfur Added:** yes, wine

**Maturing:** steel tank | 20 month(s)

**Time on the Full Yeast:** 20 month(s)

**Bottling:** screw cap

**Deacidification:** no

**Acidification:** no

## 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.

