



Numen Fumé blanc 2016

Wein aus Österreich ↵

Origin: Austria, Niederösterreich, Velm-Götzendorf
Quality grade: Wein aus Österreich
Site: Vineyard Selection - Steinthal
Site Type: hilly land
Varietal: Sauvignon Blanc 100 % | 35 - 40 years
4000 plants/ha | 3000 liter/ha
Geographical Orientation: north, south
Sea Level: 185 m
Soil: loam
loess
lime sandstone



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/september
Grape Sorting: manual
Fermentation: spontaneous
Malolactic Fermentation: yes

Mash Fermentation: Sauvignon Blanc | Semi Carbonic fermentation | Stems: 25 % | amphora | 500 L | 7 - 8 day(s) | 100 %

Maturing: 40 % | acacia barrel | 700 L | used barrel | 16 month(s) | Sauvignon Blanc
60 % | oak barrel | 600 L | used barrel | 16 month(s) | Sauvignon Blanc

Time on the Full 16 month(s) | Sauvignon Blanc

Yeast: 16 month(s) | Sauvignon Blanc

Bottling: natural cork | 3500 bottles
SO2 added: 10 mg

Data

Wine Type: Still wine | white | dry

Alcohol: 12.5 %

Acid: 5.8 g/l

Residual Sugar: 1.6 g/l

Certificates: Demeter, bio-dynamic

Allergens: sulfites



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

+436766357881

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

Drinking 10 - 13 °C

Temperature:

Aging Potential: high

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)