



Numen Muskateller 2017

Wein aus Österreich ↵

Origin: Austria, Niederösterreich, Velm-Götzendorf
Quality grade: Wein aus Österreich
Site: Hohes Eck, Steinthal
Site Type: hilly land
Varietal: Muskateller 100 % | 25 years
4000 plants/ha | 3000 liter/ha
Sea Level: 200 - 230 m
Soil: humus
lime sandstone



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | beginning/september

Grape Sorting: manual

Fermentation: spontaneous

Malolactic Fermentation: yes

Mash Fermentation: Muskateller | Semi Carbonic fermentation |
Stems: 15 % | amphora | 5 - 7 day(s) | 100 %
Maturing: 100 % | oak barrel | 600 L | used barrel | 11
month(s) | Muskateller

Time on the Full 11 month(s) | Muskateller

Yeast:

Bottling: natural cork | 800 bottles

Data

Wine Type: Still wine | white | dry

Alcohol: 12 %

Acid: 6.1 g/l

Residual Sugar: 1.2 g/l

Certificates: Demeter, bio-dynamic

Allergens: sulfites

Drinking Temperature: 9 - 13 °C

Aging Potential: high

Winery



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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)

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