



## PERPETUUM BLANC 2017 2017

**Quality grade:** Wein aus Österreich  
**Site Type:** hillside  
**Varietal:** Sauvignon Blanc 100 % | 35 years  
3800 plants/ha | 2000 liter/ha



### CELLAR

**Harvest:** handpicked | middle/september  
**Grape Sorting:** manual  
**Fermentation:** spontaneous  
**Malolactic Fermentation:** yes  
**Mazeration:** partly destemmed | 6 hour(s) | 15 °C | in the press | with stems: yes  
**Mash Fermentation:** Sauvignon Blanc | Semi Carbonic fermentation | Stems: 0 % | amphora | 500 L | 4 - 5 day(s) | 50 %  
**Maturing:** 100 % | small wooden barrel | used barrel | 12 month(s) | Sauvignon Blanc  
**Time on the Full Yeast:** 12 month(s) | Sauvignon Blanc  
**Bottling:** natural cork | middle/december 2018 | 666 bottles | Lot Number: L-PP01/18  
SO2 added: 15 mg



### DATA

**Wine Type:** Still wine | white | dry  
**Alcohol:** 12.5 %  
**Acid:** 6.5 g/l  
**Residual Sugar:** 1 g/l  
**Certificates:** Demeter, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 13 °C  
**Aging Potential:** high



### PRODUCT CODES

**EAN:** 9120016740996

### 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)