



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
Bottling: natural cork | middle/december 2018 | 666 bottles | Lot Number: L-PP01/18
SO2 added: 15 mg

DATA

Wine Type: Still wine | white | dry
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)

