



REFLEXION RIED HOHES ECK WEISSBURGUNDER 2017



Origin:	Austria, Niederösterreich, Velm-Götzendorf
Quality grade:	Bio-Qualitätswein
Site:	Hohes Eck
Varietal:	Weißburgunder 100 % 35 - 40 years 3500 plants/ha 4000 liter/ha
Geographical Orientation:	north east
Soil:	loam loess Muschelkalk lime sandstone



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked middle/september
Grape Sorting:	manual
Malolactic Fermentation:	yes
Mash Fermentation:	Weißburgunder Semi Carbonic fermentation Stems: 10 % amphora 500 L 4 - 6 day(s) 15 %
Fermentation:	spontaneous Weißburgunder steel tank 50 % Weißburgunder acacia barrel more than 2 years 35 %
Maturing:	35 % acacia barrel 700 L used barrel 10 month(s) Weißburgunder 65 % steel tank 10 month(s) Weißburgunder
Time on the Full Yeast:	10 month(s) Weißburgunder 10 month(s) Weißburgunder
Bottling:	natural cork 4000 bottles SO2 added: 20 mg



DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.7 g/l
Residual Sugar:	1.6 g/l
Certificates:	Demeter, bio-dynamic

Allergens: sulfites
Drinking Temperature: 9 - 12 °C
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)