



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

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
Bottling: natural cork | 4000 bottles
SO2 added: 20 mg

DATA

Wine Type: Still wine | white | dry
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)

