



# REFLEXION RIED LISSEN SAUVIGNON BLANC 2018



**Origin:** Austria, Niederösterreich, Velm-Götzendorf  
**Quality grade:** Bio-Qualitätswein  
**Site:** Kellerberg  
**Site Type:** hilly land  
**Varietal:** Sauvignon Blanc 100 % | 30 years  
3500 - 4000 plants/ha | 3900 liter/ha  
**Geographical Orientation:** south  
**Sea Level:** 175 - 185 m  
**Soil:** loam  
loess  
lime sandstone

## CELLAR

**Harvest:** handpicked | beginning/september  
**Grape Sorting:** manual  
**Malolactic Fermentation:** yes  
**Mash Fermentation:** Sauvignon Blanc | Semi Carbonic fermentation | Stems: 10 % | amphora | 4 - 6 day(s) | 15 %  
**Fermentation:** spontaneous  
Sauvignon Blanc | stainless steel tank | 23 - 25 °C | 50 %  
Sauvignon Blanc | acacia barrel | 700 L | more than 2 years | 35 %  
**Maturing:** 35 % | acacia barrel | 700 L | used barrel | 8 month(s) | Sauvignon Blanc  
65 % | steel tank | 3200 L | 8 month(s) | Sauvignon Blanc  
**Bottling:** screw cap | 3000 bottles  
SO2 added: 25 mg

## DATA

**Wine Type:** Still wine | white | dry  
**Certificates:** Demeter, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 9 - 12 °C  
**Aging Potential:** medium

## 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)

