



Reflexion Ried Lissen Sauvignon blanc 2016

Wein aus Österreich 🇦🇹

Origin: Austria, Niederösterreich, Velm-Götzendorf
Quality grade: Wein aus Österreich
Site: Lissen
Site Type: hilly land
Varietal: Sauvignon Blanc 100 % | 25 - 30 years
Geographical
Orientation: north
Soil: loam
lime sandstone



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked

Malolactic
yes

Fermentation:

Fermentation: spontaneous
amphora | 1000 L | 7 day(s)
steel tank

Maturing: 10 % | oak barrel | 1000 L | used barrel | 8
month(s)

90 % | steel tank | 2000 L | 8 month(s)

Time on the Full 4 month(s)

Yeast: 4 month(s)

Data

Wine Type: Still wine | white | dry

Alcohol: 12 %

Residual Sugar: 2.1 g/l

Acid: 5.4 g/l

Certificates: Demeter, bio-dynamic

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)



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