



REFLEXION RIED LISSEN SAUVIGNON BLANC 2016



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
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CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
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 Yeast:	4 month(s) 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)