



# REFLEXION RIED STEINTHAL CABERNET SAUVIGNON 2016



<b>Origin:</b>	Austria, Niederösterreich, Velm-Götzendorf
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Steintal
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Cabernet Sauvignon 100 %   30 years
<b>Geographical Orientation:</b>	south
<b>Soil:</b>	loam loess lime sandstone



## WEATHER / CLIMATE

**Climate:** continental

## CELLAR

<b>Harvest:</b>	handpicked   beginning/october
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation:</b>	spontaneous amphora   1000 L   6 month(s)
<b>Maturing:</b>	oak barrel   600 L   used barrel   2 month(s)
<b>Time on the Fine Yeast:</b>	2 month(s)

## DATA

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	1.9 g/l
<b>Acid:</b>	5.9 g/l
<b>Certificates:</b>	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)

