



REFLEXION RIED STEINTHAL CABERNET SAUVIGNON 2016



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

CELLAR

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

DATA

Wine Type: Still wine | red | dry
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)

