



REVOLUTION PINK SOLERA NV N.V.



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| Origin: | Austria, Niederösterreich, Velm-Götzendorf |
| Quality grade: | Wein aus Österreich |
| Site: | Hohes Eck, Lissen, Steinthal |
| Varietal: | Roesler 50 % 28 years 3500 plants/ha 4000 liter/ha Syrah 40 % 20 years 4000 plants/ha 3500 liter/ha St. Laurent 25 % 106 years 3300 plants/ha 2500 liter/ha |
| Soil: | loam loess gravel lime sandstone |



WEATHER / CLIMATE

Climate: continental

CELLAR

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| Malolactic Fermentation: | yes |
| Whole Grape Pressing: | yes |
| Mash Fermentation: | St. Laurent Semi Carbonic fermentation Stems: 100 % amphora 7 - 8 month(s) 10 % |
| Fermentation: | spontaneous oak barrel 500 L more than 2 years 90 % |
| Maturing: | 100 % oak barrel 500 L used barrel Riesling |
| Time on the Full Yeast: | 6 - 30 month(s) Riesling |
| Bottling: | natural cork 3000 bottles |

DATA

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| Wine Type: | Still wine rose dry |
| Alcohol: | 11.5 % |
| Acid: | 6.5 g/l |
| Residual Sugar: | 1 g/l |
| Certificates: | Demeter, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 10 - 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)