



Velue Grüner Veltliner 2018

Wein aus Österreich 🇦🇹

Origin: Austria, Niederösterreich, Velm-Götzendorf
Quality grade: Wein aus Österreich
Site: Vineyard Selection - Velm-Götzendorf
Varietal: Grüner Veltliner 100 % | 5 - 55 years
3500 - 4500 plants/ha | 4000 - 4500 liter/ha
Sea Level: 180 - 230 m
Soil: loam
loess
gravel
sand
lime sandstone



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked

Grape Sorting: manual

Malolactic

yes

Fermentation:

Mash Fermentation:

Grüner Veltliner | complete destemming |
Stems: 0 % | amphora | 500 L | 5 - 6 day(s) | 5 %

Fermentation:

spontaneous
Grüner Veltliner | steel tank

Maturing:

100 % | steel tank | 5 month(s) | Grüner Veltliner

Time on the Full

5 month(s) | Grüner Veltliner

Yeast:

Bottling:

screw cap | 30000 bottles
SO2 added: 20 mg

Data

Wine Type: Still wine | white | dry

Certificates: Demeter, bio-dynamic

Allergens: sulfites

Drinking Temperature: 8 - 12 °C

Temperature:

Aging Potential: medium

Winery



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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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