



VELUE GRÜNER VELTLINER 2018



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| 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

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|---------------------------------|---|
| Harvest: | handpicked |
| Grape Sorting: | manual |
| Malolactic Fermentation: | yes |
| 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 Yeast: | 5 month(s) Grüner Veltliner |
| Bottling: | screw cap 30000 bottles SO2 added: 20 mg |



DATA

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|------------------------------|--------------------------|
| Wine Type: | Still wine white dry |
| Certificates: | Demeter, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 8 - 12 °C |
| 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)