



# VELUE GRÜNER VELTLINER 2018



**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

## CELLAR

**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  
**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  
**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)

