



VELUE GELBER MUSKATELLER 2016



Origin:	Austria, Niederösterreich, Velm-Götzendorf
Quality grade:	Wein aus Österreich
Site:	Hohes Eck, Haidthal
Site Type:	plateau
Varietal:	Muskateller 100 % 15 - 30 years
Sea Level:	185 - 230 m
Soil:	lime sandstone



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Fermentation:	spontaneous amphora steel tank
Maturing:	5 % amphora 4 month(s) 95 % steel tank 4 month(s)
Time on the Full Yeast:	4 month(s) 4 month(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	11.5 %
Residual Sugar:	2.3 g/l
Acid:	6 g/l
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)

