



VELUE RIESLING 2018



Origin: Austria, Niederösterreich, Velm-Götzendorf
Quality grade: Wein aus Österreich
Site: Haidthal
Site Type: hilly land
Varietal: Riesling 100 % | 35 years
3500 - 4000 plants/ha | 4000 - 5000 liter/ha
Geographical Orientation: east
Sea Level: 185 m
Soil: lime sandstone



WEATHER / CLIMATE

Climate: continental

CELLAR

Harvest: handpicked
Grape Sorting: manual
Malolactic Fermentation: yes
Mash Fermentation: Riesling | complete destemming | Stems: 0 % | amphora |
500 L | 5 - 6 day(s) | 5 %
Fermentation: spontaneous
Riesling | steel tank
Maturing: steel tank | 5 month(s) | Riesling
Time on the Full Yeast: 5 month(s) | Riesling
Bottling: screw cap
SO2 added: 20 mg

DATA

Wine Type: Still wine | white | dry
Certificates: Demeter, bio-dynamic
Allergens: sulfites
Drinking Temperature: 9 - 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)