



Velue Rosé Cabernet Sauvignon 2016

Wein aus Österreich 🇦🇹

Origin: Austria, Niederösterreich, Velm-Götzendorf
Quality grade: Wein aus Österreich
Site: Steinthal
Varietal: Cabernet Sauvignon 90 % | 25 years
4000 - 4500 plants/ha | 3500 - 4500 liter/ha
Syrah 10 %
Sea Level: 185 m
Soil: loam
loess
lime sandstone



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | middle/september - beginning/october

Malolactic yes

Fermentation:

Skin Contact: 10 hour(s)
Fermentation: spontaneous
amphora
steel tank

Maturing: steel tank | 2000 L | 3 month(s)

Time on the Full 3 month(s)

Yeast:

Data

Wine Type: Still wine | rose | dry

Alcohol: 11.5 %

Residual Sugar: 2.1 g/l

Acid: 5.8 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)



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