



VELUE ROSÉ CABERNET SAUVIGNON 2016



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 Fermentation:	yes
Skin Contact:	10 hour(s)
Fermentation:	spontaneous amphora steel tank
Maturing:	steel tank 2000 L 3 month(s)
Time on the Full Yeast:	3 month(s)

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)

