



# 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

## 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)

## DATA

**Wine Type:** Still wine | rose | dry  
**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)

