



Velue Welschriesling 2018

Wein aus Österreich 🇦🇹

Origin: Austria, Niederösterreich, Velm-Götzendorf
Quality grade: Wein aus Österreich
Site: Kellerberg, Hohes Eck
Site Type: hilly land
Varietal: Welschriesling 100 % | 35 - 40 years
3500 plants/ha | 4000 liter/ha
Geographical
Orientation: north, south
Sea Level: 185 - 230 m
Soil: lime sandstone

Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | beginning/september

Grape Sorting: manual

Malolactic yes

Fermentation:

Mash Fermentation: Welschriesling | Semi Carbonic fermentation |
Stems: 20 % | amphora | 500 L | 5 %

Fermentation: spontaneous

steel tank | 23 - 24 °C | 95 %

Maturing: 100 % | steel tank | 3 month(s)

Time on the Full 5 month(s)

Yeast:

Bottling: screw cap | 5000 bottles

SO2 added: 20 mg

Data

Wine Type: Still wine | white | dry

Alcohol: 11 %

Residual Sugar: 1.9 g/l

Acid: 5.6 g/l

Certificates: Demeter, bio-dynamic

Allergens: sulfites

Aging Potential: medium

Winery



Johannes Zillinger | Landstrasse 70 | 2245 Velm-Götzendorf | Austria

+436766357881

zillinger@live.at | www.zillinger.at | johannes.zillinger | 

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)

Johannes Zillinger | Landstrasse 70 | 2245 Velm-Götzendorf | Austria

+436766357881

zillinger@live.at | www.zillinger.at | [johannes.zillinger](https://www.instagram.com/johannes.zillinger) | 