



## VELUE WELSCHRIESLING 2018



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



### WEATHER / CLIMATE

**Climate:** continental

### CELLAR

<b>Harvest:</b>	handpicked   beginning/september
<b>Grape Sorting:</b>	manual
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	Welschriesling   Semi Carbonic fermentation   Stems: 20 %   amphora   500 L   5 %
<b>Fermentation:</b>	spontaneous steel tank   23 - 24 °C   95 %
<b>Maturing:</b>	100 %   steel tank   3 month(s)
<b>Time on the Full Yeast:</b>	5 month(s)
<b>Bottling:</b>	screw cap   5000 bottles SO2 added: 20 mg

### DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	11 %
<b>Residual Sugar:</b>	1.9 g/l
<b>Acid:</b>	5.6 g/l
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Aging Potential:</b>	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)