



NUMEN FUMÉ BLANC 2017



Origin:	Austria, Niederösterreich, Velm-Götzendorf
Quality grade:	Wein aus Österreich
Site:	Vineyard Selection - Steinthal
Site Type:	hilly land
Varietal:	Sauvignon Blanc 100 % 36 - 41 years 4000 plants/ha 3000 liter/ha
Geographical Orientation:	north, south
Sea Level:	185 m
Soil:	loam loess lime sandstone



WEATHER / CLIMATE

Climate: continental

CELLAR

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	Sauvignon Blanc Semi Carbonic fermentation Stems: 25 % amphora 500 L 7 - 8 day(s) 100 %
Maturing:	40 % acacia barrel 700 L used barrel 16 month(s) Sauvignon Blanc 60 % oak barrel 600 L used barrel 16 month(s) Sauvignon Blanc
Time on the Full Yeast:	16 month(s) Sauvignon Blanc 16 month(s) Sauvignon Blanc
Bottling:	natural cork 3500 bottles SO2 added: 10 mg



DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	5.8 g/l
Residual Sugar:	1.9 g/l
Certificates:	Demeter, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	10 - 13 °C

Aging Potential: high

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)