



# 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

## 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  
**Bottling:** natural cork | 3500 bottles  
SO2 added: 10 mg

## DATA

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

