



## NUMEN GRÜNER VELTLINER 2017



<b>Origin:</b>	Austria, Niederösterreich, Velm-Götzendorf
<b>Quality grade:</b>	Wein aus Österreich
<b>Site:</b>	Kellerberg, Steinthal
<b>Varietal:</b>	Grüner Veltliner 100 %   57 - 62 years 3500 plants/ha   3500 liter/ha
<b>Geographical Orientation:</b>	north, south
<b>Sea Level:</b>	180 - 200 m
<b>Soil:</b>	loam loess lime sandstone



### WEATHER / CLIMATE

**Climate:** continental

### CELLAR

<b>Fermentation:</b>	spontaneous
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	Grüner Veltliner   Semi Carbonic fermentation   Stems: 25 %   amphora   500 L   5 - 7 day(s)   100 %
<b>Maturing:</b>	100 %   acacia barrel   700 L   used barrel   16 month(s)   Grüner Veltliner
<b>Time on the Full Yeast:</b>	16 month(s)   Grüner Veltliner
<b>Bottling:</b>	natural cork   1500 bottles SO2 added: 10 mg

### DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Acid:</b>	5.5 g/l
<b>Residual Sugar:</b>	1.7 g/l
<b>Certificates:</b>	Demeter, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 14 °C
<b>Aging Potential:</b>	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)