



Reflexion Ried Kellerberg Grüner Veltliner 2018

Bio-Qualitätswein 

Origin: Austria, Niederösterreich, Velm-Götzendorf
Quality grade: Bio-Qualitätswein
Site: Kellerberg
Site Type: hilly land
Varietal: Grüner Veltliner 100 % | 45 years
3500 - 4500 plants/ha | 3500 liter/ha
Geographical Orientation: south
Sea Level: 175 - 185 m
Soil: loam
loess
lime sandstone



Weather / Climate

Climate: continental

Cellar

Malolactic yes

Fermentation:

Mash Fermentation: Sauvignon Blanc | Semi Carbonic fermentation | Stems: 10 % | amphora | 4 - 6 day(s) | 15 %

Fermentation: spontaneous
Sauvignon Blanc | stainless steel tank | 23 - 25 °C | 50 %

Sauvignon Blanc | acacia barrel | 700 L | more than 2 years | 35 %

Maturing: 35 % | acacia barrel | 700 L | used barrel | 8 month(s) | Sauvignon Blanc

65 % | steel tank | 3200 L | 8 month(s) | Sauvignon Blanc

Data

Wine Type: Still wine | white | dry

Certificates: Demeter, bio-dynamic

Allergens: sulfites

Drinking Temperature: 9 - 12 °C

Aging Potential: medium

Winery



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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)

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