



REFLEXION RIED KELLERBERG GRÜNER VELTLINER 2018



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

CELLAR

Malolactic Fermentation:	yes
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

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)

