

Johannes Zillinger

Austria - Weinviertel - Velm-Götzendorf



NUMEN RIESLING NIEDERÖSTERREICH

100% Riesling

Production area: Steinthal, 185 m a.s.l.

Terrain: vigne di 35-40 anni, suolo con loess, limoso e arenario

Harvest: manual

Vinification: Spontaneous fermentation on the must, carefully pressed, then, 16 months without intervention, directly obtained from the yeast and bottled without filtration

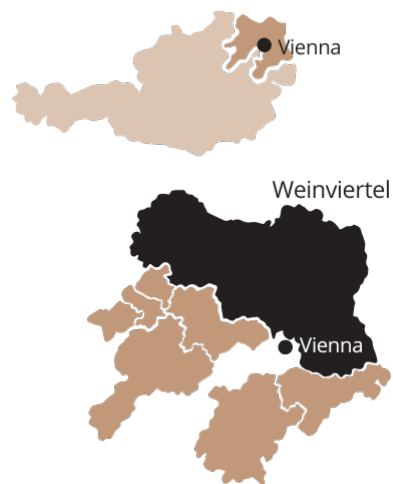
Refinement: 12 months in used 600 l oak barrels

Color: Bright straw yellow with orange highlights

Fragrance: aromas of delicate spices, herbs and yellow fruit with intense mineral hints

Flavor: Full, rich and pulpy, pleasantly savory and persistent

Alcoholic Grade: 13% vol



Ownership/Founders Zillinger Family

Start of Activity 1673

Vitiviniculture Certified Organic / Biodynamic

Hectares 20

Bottles produced 90.000

Born in 1980, Johannes Zillinger joined the family business in 2000, bringing a philosophy based on a biodynamic and sustainable approach: not only organic since 1984, but Demeter certified since 2013. Every element of production is geared towards circular agriculture: self-produced compost, herbs grown in the vineyards to create habitats for beneficial organisms and as a basis for natural extracts. Winemaking techniques include amphora fermentation, intercellular fermentation, sulphite-free ageing (NUMEN) and the solera method (REVOLUTION). The vineyards are a complex ecosystem, enriched by trees, shrubs and animals such as sheep and Kune Kune pigs, to encourage biodiversity. In the 350-year-old Kellerberg cellar, the wines mature in barrels and amphorae, reflecting the natural balance and uniqueness of the terroir, with wines of great elegance and longevity.