

Johannes Zillinger

Austria - Weinviertel - Velm-Götzendorf



Ownership/Founders Zillinger Family

Start of Activity 1673

Vitiviniculture Certified Organic / Biodynamic

Hectares 20

Bottles produced 90.000

PARCELLAIRE BLANC #1 ÖSTERREICH

62% Welschriesling, 38% Chardonnay

Production area: Northeastern slope and hill near the forest

Terrain: vigne di 35 anni, suolo di arenaria calcarea

Harvest: manual

Vinification: Welschriesling whole cluster fermented in amphorae, crushed and matured in 500-liter barrels / Chardonnay whole cluster crushed, fermented in old Numen barrels

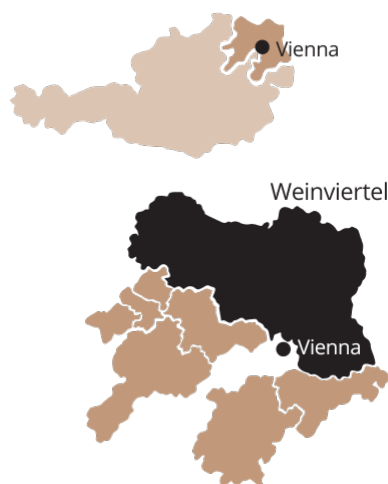
Refinement: 8 months underground; joined 1 month before bottling

Color: bright straw yellow

Fragrance: intense, spicy

Flavor: Rocky and spicy, mineral, long lasting and pressure on the palate, unique

Alcoholic Grade: 11.5% vol



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.