

Johannes Zillinger

Austria - Weinviertel - Velm-Götzendorf



PARCELLAIRE BLANC & SAUVIGNON

65% Sauvignon, 35% Pinot Bianco

Production area: Northeastern slope and hill near the forest

Terrain: calcareo sabbioso

Harvest: manual

Vinification: in kvevri and old 500 litre barrels

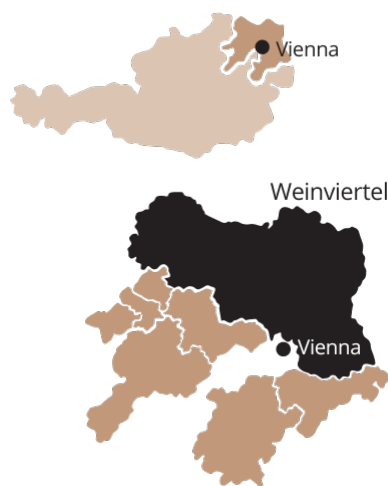
Refinement: 12 months on the lees in 1000 litre and 500 litre barrels

Color: straw yellow

Fragrance: charming aromas of elderflower and lemon

Flavor: not too sour, very delicious

Alcoholic Grade: 12% 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.