

Johannes Zillinger

Austria - Weinviertel - Velm-Götzendorf



REVOLUTION PINK SOLERA ÖSTERREICH

50% Rösler, 40% Syrah, 10% St. Laurent

Production area: hillside, southern slope, eastern slope

Terrain: vigne di 20-100 anni, suolo di arenaria calcarea

Harvest: manual

Vinification: Roesler 2021: whole cluster pressing | Syrah 2021-2018: start of fermentation on berries | St. Laurent 2017-2020: solera system in 1000-liter amphorae 500-liter barrels and stainless steel (the old parts)

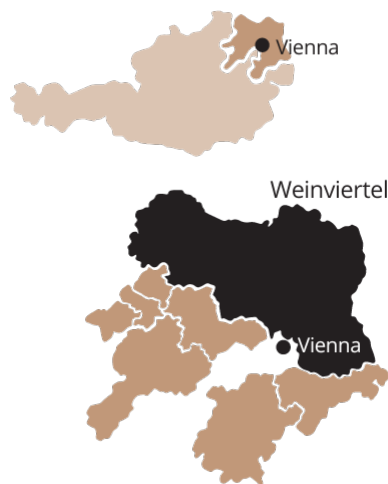
Refinement: Roesler 2021: fermented and stored in 500-liter barrels | Syrah 2021-2018 finished fermentation and stored in 500-liter acacia and oak barrels | St. Laurent 2017-2020: solera system

Color: rosé

Fragrance: fruity

Flavor: Red berries, complex and fresh, mineral, stony with juiciness and pressure

Alcoholic Grade: 11.5% 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 with him a philosophy based on a biodynamic and sustainable approach: not only organic since 1984, but Demeter certified since 2013. The estate, located in Velm-Götzendorf in the Weinviertel region, cultivates 20 hectares and produces around 90,000 bottles per year. Every element of production is geared towards circular agriculture: self-produced compost, medicinal herbs grown in the vineyards to create habitats for beneficial organisms and as a basis for natural extracts, trees and hedges to regulate the microclimate. The vineyards are a complex ecosystem, enriched by sheep, chickens and Kune Kune pigs, which contribute to soil fertility and biodiversity. Winemaking techniques include spontaneous fermentation in amphorae, intercellular fermentation, sulphite-free ageing (NUMEN) and the solera method (REVOLUTION), for pure, expressive and long-lived wines. In the 350-year-old Kellerberg cellar, the wines mature in oak barrels, Georgian amphorae and steel, reflecting the natural balance and uniqueness of the terroir, with a stylistic signature that is increasingly recognisable internationally.