

Johannes Zillinger

Austria - Weinviertel - Velm-Götzendorf



Ownership/Founders Zillinger Family

Start of Activity 1673

Vitiviniculture Certified Organic / Biodynamic

Hectares 20

Bottles produced 90.000

REVOLUTION PINK SOLERA OSTERREICH

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)

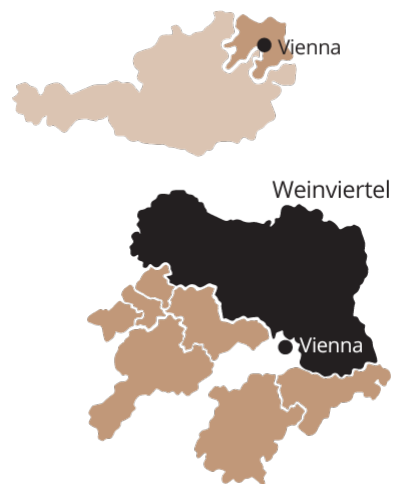
Refinement: Roesler 2021: fermented and stored in 500-liter barrels | Syrah 2021-2018 finished fermentation and stored in 500-liter acacia and oak barrels | St. Laurent 2017- 2020: solera system

Color: rosé

Fragrance: fruity

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

Alcoholic Grade: 11.5% vol



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.