

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 WHITE SOLERA ÖSTERREICH

Chardonnay, Riesling, Scheurebe

Production area: Hohes Eck, Lissen, Haidthal

Terrain: vigne di 15-35 anni, suolo di arenaria calcarea

Harvest: manual

Vinification: Spontaneous fermentation in amphora, barrel and stainless steel vats

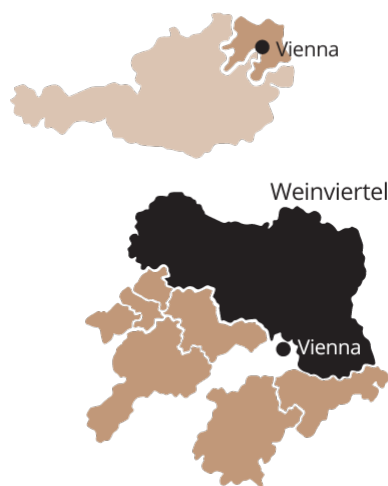
Refinement: Stainless steel tanks, amphorae, large and small ancient oak barrels, "Solera Method"

Color: straw yellow with golden hues

Fragrance: notes of cinnamon, citrus peel, resin, dried fruit, mineral undertones and intense yellow apple sensations

Flavor: Fresh, mineral, fruity, enveloping and full-bodied

Alcoholic Grade: 12,5% 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.