

Johannes Zillinger

Austria - Weinviertel - Velm-Götzendorf



VELUE GELBER MUSKATELLER NIEDERÖSTERREICH

100% Muskateller

Production area: Hohes Eck, Haidthal, 185-230 m a.s.l.

Terrain: vigne di 15-30 anni, suolo di arenaria calcarea

Harvest: manual

Vinification: Long maceration, soft pressing of grapes for a duration of more than 8 hours. Spontaneous fermentation with natural yeasts and resting on the lees for 5 months during which bâtonnage is carried out

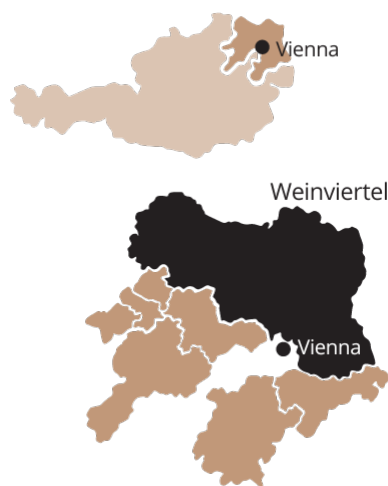
Refinement: amphora (5%) and stainless steel (95%)

Color: bright straw yellow

Fragrance: Floral, fruity and spicy scents; harmonious and delicate, right persistence

Flavor: acidic structure and fruity finish

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 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.