

Johannes Zillinger

Austria - Weinviertel - Velm-Götzendorf



VELUE WEISS OSTERREICH

50% **Grüner Veltliner**, 25% **Riesling**, 25% **Gelber Muskateller**

Production area: vineyard in the Steinthal area

Terrain: arenaria calcaea

Harvest: manual

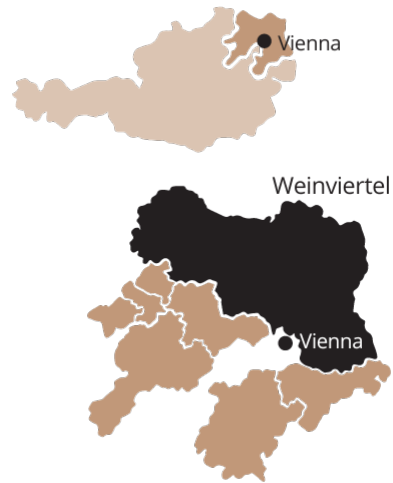
Vinification: the Grüner Veltliner and Gelber Muskateller grapes are crushed in whole bunches separately, while the Riesling grapes are destemmed and macerated for 24 hours in stainless steel and oak barrels

Refinement: 9 months in stainless steel and oak barrels, on the lees with batonnage

Color: white

Flavor: structured and light

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.