CUZZIOLGRANDIVINI

Johannes Zillinger

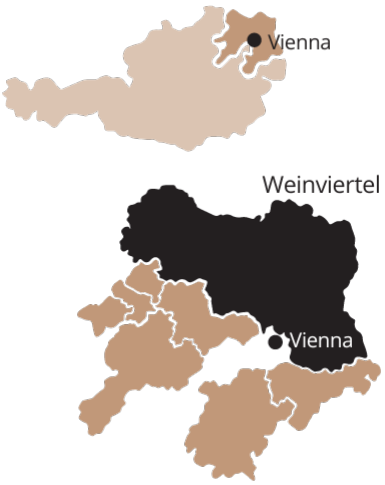
Austria - Weinviertel - Velm-Götzendorf

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 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.