

# Johannes Zillinger

Austria - Weinviertel - Velm-Götzendorf



**Ownership/Founders** Zillinger Family

**Start of Activity** 1673

**Vitiviniculture** Certified Organic / Biodynamic

**Hectares** 20

**Bottles produced** 90.000

## VELUE WEISS OSTERREICH

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

**Production area:** vineyard in the Steinthal area

**Terrain:** arenaria calcaea

**Harvest:** manual

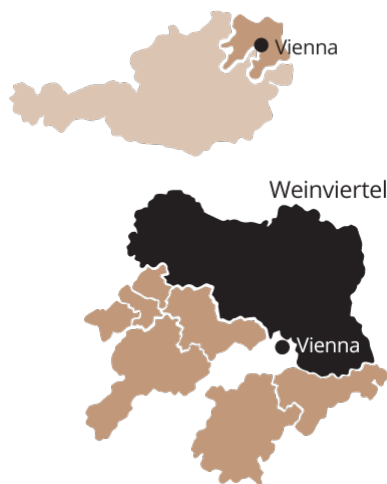
**Vinification:** the Grüner Veltliner and Gelber Muskateller grapes are crushed in whole bunches separately, while the Riesling grapes are destemmed and macerated for 24 hours in stainless steel and oak barrels

**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



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.