



Velue Riesling 2016

Bioweingut Johannes Zillinger

Winemaker: Johannes Zillinger **Region:** Niederösterreich, Austria

Grapes: Riesling (100%)

Profile: Floral, stone-fruit, very elegant. No TDN notes, a classic clean Austrian style.

Grape Growing: Certified organic and Demeter bio-dynamic. Johannes uses Demeter treatments 500 (horn manure), 501 (horn kiesel mountain crystal) and 507 (herbs and valerian to help with frost and vine relaxation). A small group of local winemakers co-produce the fermented manure 30km from the vineyard. Needless to say, all grapes are manually harvested.

Winemaking: Short maceration time, natural yeasts with spontaneous malolactic fermentation with battonage for 5 months on the lees. Unfined, unfiltered.

More About the Wine: "Velue" is the old name for Velm-Goetzendorf, the name of the old willow trees, which grow near the river. The Velue wines are nature-based and fermented spontaneously inside stainless steel tanks. The Velue Riesling is originated from the area Haidthal. The eastern-facing slope of the Haidthal provides ripe aromas and minerals. The grapes of this wine are harvested by hand and carefully selected. After a short maceration time the Velue Riesling becomes spontaneously fermented at 23-25°C inside a steel tank.

Alc: 12.5%

TA: 6.1 g/L

RS: 3.8 g/L

Sulfur: 49 g/L

Soil: Lime sandstone

Altitude: 225m (738ft)

Vineyard Age: 31 years

Case Production: 333

Pairing: Sushi, Lime based sauces, Oysters, Scallops, Peas, Uni, Yuzu Cuisine: Japanese, Austrian, Scandinavian, Peruvian