

# WEINGUT ZILLINGER - NEULAND

Weinviertal



**APPELLATION:** Weinviertal

**BLEND:** Gruner Veltliner (100%)

**WINEMAKER:** Herbi Zillinger

**VINEYARD:** \_\_\_\_\_

The soils in the vineyard are loess and gravel, with a sandy subsoil. The vines are between the ages of 5-15 years old at an altitude of 200-230 metres.

**VITICULTURE:** \_\_\_\_\_

Viticulture is certified biodynamic since 2017 and organic since 2008. To achieve a circular economy, the Zillingers cultivate their own compost and rely on sheep and goats for grazing.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand harvested, before a short, gentle maceration on the skins takes place. Fermentation is spontaneous with native yeasts in stainless steel tanks. The final wine is bottled unfiltered and unfiltered, with minimal sulphur addition.

**WEBSITE:** <https://zillinger.bio/en>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

A pure, balanced wine with a creamy texture, flavours of lemon zest and wet stone, finishing with a hint of salinity.