

# WEINGUT ZILLINGER – POPCORN

Weinviertal



**APPELLATION:** Weinviertal

**BLEND:** Grüner Veltliner (50%), Pinot Blanc (30%), Welschriesling (15%), Traminer (5%)

**WINEMAKER:** Herbi Zillinger

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

The different grapes are grown on a mix of soil types: loess, loam, limestone at around 200-230 metres above sea level.

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

Viticulture is certified biodynamic. 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 (around 3-5 days on 50% of the grapes) takes place before spontaneous fermentation with native yeasts in a mix of stainless steel and concrete eggs. The 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:** \_\_\_\_\_

There's an alluring hint of reduction on the nose, followed by a bright, stony, mineral palate and a long, lemony linear finish.