

WEINGUT ZILLINGER – KALKVOGEL GRÜNER VELTLINER

Wienviertel



APPELLATION: Weinviertal

BLEND: GRÜNER VELTLINER

WINEMAKER: Herbert Zillinger

VINEYARD: _____

From the south-facing Kalkvogel vineyard. It has limestone (Kalksandstein) soils emerging through loess; one of Zillinger's most austere, demanding vineyard sites. Located in Ollersdorf at between 200-230 metres elevation.

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 whole-cluster pressed, before spontaneous fermentation on native yeasts. The wine is aged 12 months on lees in large neutral oak casks (~2,000 L), bottled unfiltered, with very low sulfur addition.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

A smoky, herbal Gruner with a yellow fruited nose, lime leaf and ginger. The palate is concentrated, with some phenolic grip and saline minerality.