

## **Organic grape juice from untreated grapes**

There are many different grape juices available on the market. But how can a grape juice be made as unadulterated as possible?

Demeter-vintner Johannes Zillinger got down to the root of the problem and chose the fungus-resistant („PIWI“) grape variety Regent. Regent is very resistant against fungal diseases, especially the downy mildew (Peronospora). Thus the effort in treating the vines can be lowered by 80% compared to other varieties.

The vines for the Regent grape juice grew on lime-sandstone on a south exposed slope and have only been treated with biodynamic compounds (teas) – no sulphur and no copper has been applied in the vineyards.

The grapes have been picked by hand with a sugar content of 13,5°KMW (16,4 Brix; 67,5°Oe). Johannes Zillinger's idea behind that: higher acidity and higher content in tannins give the juice better stability even with a low sugar content. In order to get better extraction of tannins the juice was macerated on the mash for 12 hours and sedimented for another 12 hours. Then it was bottled completely unfiltered and untreated with 75°C (167°F). Due to its content in tannins and acidity this juice needs NO further preservatives like citric- or ascorbin acid.

The result is a DEMETER-certified untreated grape juice made from completely untreated vines and grapes. The taste is more vinous, more dry and more refreshing than normally known from grape juice. An ideal alcohol-free alternative!