



## Zweigelt Postolern 2011

|                                  |   |
|----------------------------------|---|
| <b>Origin:</b>                   | Austria, Wachau, Wösendorf                    |
| <b>Quality grade:</b>            | Österreichischer Qualitätswein                |
| <b>Site:</b>                     | Ried Postolern, Ried Harzenleiten             |
| <b>Site Type:</b>                | hilly land                                    |
| <b>Varietal:</b>                 | Zweigelt 100 %                                |
| <b>Geographical Orientation:</b> | south east, south                             |
| <b>Sea Level:</b>                | 370 m   |
| <b>Soil:</b>                     | paragneiss<br>amphibolite<br>loess   top soil |

### Cellar

|                                 |                         |
|---------------------------------|-------------------------|
| <b>Harvest:</b>                 | handpicked   October 25 |
| <b>Fermentation:</b>            | spontaneous             |
| <b>Malolactic Fermentation:</b> | yes                     |

### Data

|                               |                        |
|-------------------------------|------------------------|
| <b>Wine Type:</b>             | Still wine   red   dry |
| <b>Allergens:</b>             | sulfites               |
| <b>Aging Potential:</b>       | medium (8 years)       |
| <b>Optimum Drinking Year:</b> | 2018 - 2026            |

### Winery

Our wines share the heritage that defines us. What would the Wachau be today without the people who made the region famous? Where would our winery stand today without our parents? What it would be today without us? It is always the people who shape a winery. The faces at the Machherndl wine estate are Erich & Karin Machherndl, Erich Machherndl senior and Karin's sister Katharina Napokoj. We marry the wealth of experience & contemporary interpretation. Wooden vats & stainless steel tanks. The journey from traditional wine farming, then to conventional viticulture and now back to the roots with organic viticulture. "Bio is logical!"

