



## Pulp Fiction No. 2 (codename: red) 2014

Origin:	Austria, Wachau, Wösendorf
Quality grade:	Österreichischer Qualitätswein
Site:	Harzenleiten
Site Type:	hillside
Varietal:	Syrah 100 %   14 years 4500 plants/ha   2500 liter/ha
Geographical Orientation:	south east, south
Sea Level:	220 - 240 m
Soil:	paragneiss   large loess   little



### Weather / Climate

Climate:	pannonic
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### Cellar

Harvest:	handpicked   October 28
Malolactic Fermentation:	yes
Fermentation Process:	pump over   1 x
Fermentation:	spontaneous steel tank
Maturing:	100 %   oak barrel   300 L   used barrel
Time on the Full Yeast:	24 month(s)
Bottling:	July 15, 2017

### Data

Wine Type:	still wine   red   dry
Alcohol:	11.9 %
Acid:	6.9 g/l
Residual Sugar:	1.2 g/l
Allergens:	sulfites
Drinking Temperature:	14 - 16 °C

**Aging Potential:** medium (10 years)  
**Optimum Drinking Year:** 2018 - 2020

## 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!"