



# Welschriesling Ried Prantner 2016

Qualitätswein 

<b>Origin:</b>	Austria, Südburgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Prantner
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Welschriesling 100 %   60 - 80 years 5000 plants/ha   3000 liter/ha
<b>Geographical Orientation:</b>	south
<b>Sea Level:</b>	350 - 380 m
<b>Soil:</b>	green slate mica schist weathered soil




## Cellar

<b>Harvest:</b>	handpicked   September 22
<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	24 hour(s)
<b>Press:</b>	pneumatic
<b>Fermentation:</b>	spontaneous large wooden barrel   2000 L   used barrel   4 - 6 week(s)   20 - 23 °C
<b>Maturing:</b>	large wooden barrel   2000 L   used barrel   12 month(s)
<b>Time on the Full Yeast:</b>	3 month(s)



**Weingut Straka** | Föhrenweg 4 | 7471 Rechnitz | Austria

[office@weinbau-straka.at](mailto:office@weinbau-straka.at) | [www.weinbau-straka.at](http://www.weinbau-straka.at) | [www.instagram.com/thomasstraka/](https://www.instagram.com/thomasstraka/) | [www.straka.wine/shop.html](http://www.straka.wine/shop.html) | 

<b>Time on the Fine</b>	6 month(s)
<b>Yeast:</b>	
<b>Bottling:</b>	1500 bottles
<b>Data</b>	
<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13.5 %
<b>Acid:</b>	5.9 g/l
<b>Residual Sugar:</b>	1.8 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (8 years)
<b>Optimum Drinking Year:</b>	2017 - 2025

## Winery

Rechnitz, the home of the small Straka winery, is a unique location: at the southern foothills of „Günser Gebirge“, which separates the mid from the southern part of Burgenland and which is the change over from the eastern part of the alps to the hungarian lowlands (pannonien low lands). The mountain, geologically also called „Rechnitzer Window“ is built up of metamorph, cristal schist and magmatic rock, which exists in this way only in 3 other places in the world. Welschriesling, the old Austrian grape, is the main variety and a kind of personal „spleen“ of Thomas Straka. Also Pinot blanc and Blaufränkisch from the Eisenberg transport the distinctive mineral driven structure of the region.