



Welschriesling Rechnitz 2014



Origin:	Austria, Südburgenland
Quality grade:	Qualitätswein
Site:	Rechnitz
Site Type:	hilly land
Varietal:	Welschriesling 100 % 10 - 35 years 5000 plants/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 450 m
Soil:	green slate mica schist weathered soil



Cellar


Malolactic Fermentation:	yes
Skin Contact:	5 - 24 hour(s)
Fermentation:	spontaneous steel tank 18 °C
Maturing:	steel tank
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	2 month(s)

Data

Wine Type: Still wine | white | dry



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Certificates:	Organic farming according to EU-standard
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Allergens:	sulfites
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Drinking Temperature:	10 - 12 °C
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Aging Potential:	medium (8 years)
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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.