



## Grauer Burgunder Postolern "Maischevergoren" 2016

**Origin:** Austria, Wachau, Wösendorf  
**Quality grade:** Österreichischer Landwein  
**Site:** Ried Postolern  
**Site Type:** hilly land  
**Varietal:** Grauer Burgunder 100 % | 19 years  
4500 plants/ha | 4000 liter/ha  
**Geographical Orientation:** south east, south  
**Sea Level:** 370 m  
**Soil:** paragneiss  
amphibolite

### Vineyard Site:

The Postolern is our site located at the highest altitude. The soils are composed of paragneiss and amphibolithe.



### Cellar

**Harvest:** handpicked | October 15  
**Grape Sorting:** manual  
**Malolactic Fermentation:** partly  
**Press:** pneumatic  
**Fermentation Process:** pump over | 1 x  
**Fermentation:** spontaneous  
Grauer Burgunder | steel tank | 2000 L | 11

<b>Maturing:</b>	steel tank   2000 L   6 month(s) small wooden barrel   600 L   12 month(s)
<b>Time on the Full Yeast:</b>	12 month(s) 12 month(s)
<b>Bottling:</b>	glass cork   Feb. 15, 2018

## Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	12.5 %
<b>Residual Sugar:</b>	2 g/l
<b>Acid:</b>	6.5 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 - 14 °C
<b>Aging Potential:</b>	high (15 years)
<b>Optimum Drinking Year:</b>	18 - 28

## 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!"