



# Grauer Burgunder Smaragd Postolern 2017

|                                  |  |
|----------------------------------|--|
| <b>Origin:</b>                   | Austria, Wachau, Wösendorf   |
| <b>Quality grade:</b>            | Österreichischer Qualitätswein   |
| <b>Site:</b>                     | Ried Postolern   |
| <b>Normal Classification:</b>    | Smaragd  |
| <b>Site Type:</b>                | hilly land   |
| <b>Varietal:</b>                 | Grauer Burgunder 100 %   19 - 19 years<br>4500 plants/ha   4000 liter/ha |
| <b>Geographical Orientation:</b> | south east, south  |
| <b>Sea Level:</b>                | 370 m  |
| <b>Soil:</b>                     | paragneiss<br>amphibolite  |

## Cellar

|                                 |  |
|---------------------------------|--|
| <b>Harvest:</b>                 | handpicked   October 15                                  |
| <b>Grape Sorting:</b>           | manual   |
| <b>Malolactic Fermentation:</b> | no   |
| <b>Skin Contact:</b>            | 6 hour(s)  |
| <b>Press:</b>                   | pneumatic  |
| <b>Filter:</b>                  | kieselgur filtration   coarse<br>layer filtration   fine |
| <b>Maturing:</b>                | steel tank   7 month(s)                                  |
| <b>Time on the Full Yeast:</b>  | 5 month(s)   |
| <b>Time on the Fine Yeast:</b>  | 3 month(s)   |
| <b>Bottling:</b>                | screw cap   end/april 2018                               |

## Data

|                               |                          |
|-------------------------------|--------------------------|
| <b>Wine Type:</b>             | Still wine   white   dry |
| <b>Allergens:</b>             | sulfites                 |
| <b>Aging Potential:</b>       | high (15 years)          |
| <b>Optimum Drinking Year:</b> | 2018 - 2028              |

## Product Codes

|             |               |
|-------------|---------------|
| <b>EAN:</b> | 9120011610539 |
|-------------|---------------|

## 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!"