



Grauer Burgunder Smaragd Postolern 2017

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



Cellar

Harvest:	handpicked October 15
Grape Sorting:	manual
Malolactic Fermentation:	no
Skin Contact:	6 hour(s)
Press:	pneumatic
Filter:	kieselgur filtration coarse layer filtration fine
Maturing:	steel tank 7 month(s)
Time on the Full Yeast:	5 month(s)
Time on the Fine Yeast:	3 month(s)

Bottling: screw cap | end/april 2018

Data

Wine Type: still wine | white | dry
Alcohol: 12.5 %
Acid: 6.4 g/l
Residual Sugar: 5 g/l
Allergens: sulfites
Aging Potential: high (15 years)
Optimum Drinking Year: 2018 - 2028

Product Codes

EAN: 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!"