

Grüner Veltliner Federspiel Hochrain 2017

Origin: Austria, Wachau, Wösendorf
Quality grade: Österreichischer Qualitätswein
Site: Single vineyard Hochrain

Normal Classification: Federspiel
Site Type: hillside

Varietal: Grüner Veltliner 100 % | 25 years

4500 plants/ha | 6000 liter/ha

Geografical Orientation: south east, south, south west

Soil: paragneiss lime | little

Weather/Climate

Climate: continental, pannonic

Cellar

Harvest: handpicked | September 26 - September 28

Malolactic Fermentation: no

Skin Contact: 24 hour(s)

Press: pneumetic

Filter: kieselgur filtration | coarse

layer filtration | fine

Maturing: steel tank | 5 month(s)

Time on the Full Yeast: 4 month(s)
Time on the Fine Yeast: 1 month(s)
Bottling: screw cap

Data

Wine Type: Still wine | white | dry

Allergens: sulfites

Drinking Temperature: 11 - 14 °C

Aging Potential: medium (10 years)
Optimum Drinking Year: 2018 - 2023

Product Codes

EAN: 9120011610577

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!"