



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
Geographical Orientation:	south east, south, south west
Soil:	paragneiss lime little



Weather / Climate

Climate:	continental, pannonic
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Cellar

Harvest:	handpicked September 26 - September 28
Malolactic Fermentation:	no
Skin Contact:	24 hour(s)
Press:	pneumatic
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
Alcohol: 12 %
Acid: 5.3 g/l
Residual Sugar: 1.2 g/l
Free Sulfur: 24 mg
Total Sulfur: 78 mg
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!"