MACHHERNDL

Grüner Veltliner Federspiel Kollmütz 2017

Origin:	Austria, Wachau, Wösendorf
Quality grade:	Österreichischer Qualitätswein
Site:	Single Vineyard Kollmuetz
Normal Classification:	Federspiel
Site Type:	hillside
Varietal:	Grüner Veltliner 100 %	4 - 47 years
	4000 - 6000 plants/ha	4000 liter/ha
Geografical Orientation:	south east, south, south west
Sea Level:	250 - 360 m
Soil:	loess	little
	gneiss	large

Vineyard Site:

The Kollmütz is marked by its eastern parcels of loess and predominantly bedrock cliff-faced rocks towards the west. We have four sites within Kollmütz that are planted on bedrock terraces and on the high plateau. Some of our best Riesling, Grüner Veltliner and Chardonnay wines thrive here.

Weather / Climate

Climate:	continental, pannonic

Cellar

Harvest:	handpicked	September 21 - September 29
Malolactic Fermentation:	no

Skin Contact:	24 hour(s)
Mash Fermentation:	squashed | Stems: 0 % | 100 %
Press:	pneumetic
Fermentation:	spontaneous
	steel tank | 2 month(s) | 14 - 20 ℃
Filter:	kieselgur filtration | coarse
Maturing:	steel tank | 5 month(s)
Time on the Full Yeast:	5 month(s)
Bottling:	screw cap

Data

Wine Type:	Still wine | white | dry
Alcohol:	12 %
Acid:	5.6 g/l
Residual Sugar:	1.9 g/l
Allergens:	sulfites
Drinking Temperature:	11 - 14 ℃
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2018 - 2022

Product Codes

EAN:	9120011610416

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!"