



## Pulp Fiction No. 1 (codename: yellow) 2016

**Origin:** Austria, Wachau, Wösendorf  
**Quality grade:** Landwein  
**Site:** Höll, Postolern, Kollnitz  
**Site Type:** hillside  
**Varietal:** Gelber Muskateller 50 %  
4500 plants/ha  
Frühroter Veltliner 50 %  
4500 plants/ha  
**Geographical Orientation:** south east, south, south west  
**Sea Level:** 280 - 360 m  
**Soil:** sand  
paragneiss

### Weather / Climate

**Climate:** continental

### Cellar

**Harvest:** handpicked | September 30  
**Malolactic Fermentation:** yes  
**Skin Contact:** 11 day(s)  
**Press:** pneumatic  
**Fermentation:** spontaneous  
steel tank | 2 - 0 month(s) | temperature control: yes  
**Maturing:** steel tank | 8 month(s)  
**Time on the Full Yeast:** 10 month(s)  
**Bottling:** glass cork | July 15, 2017

### Data

**Wine Type:** Still wine | white | dry  
**Allergens:** sulfites  
**Drinking Temperature:** 10 - 12 °C  
**Aging Potential:** medium (5 years)  
**Optimum Drinking Year:** 2018 - 2020

### 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!"