



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



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
Alcohol:	11.2 %
Acid:	4.8 g/l
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (5 years)
Optimum Drinking Year:	2018 - 2020