



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
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

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!"