



Pulp Fiction No. 4 (codename: red) 2017

Quality grade: Wein aus Österreich
Varietal: Syrah 100 % | 17 years
4500 plants/ha | 2500 - 3000 liter/ha

Cellar

Harvest: handpicked | October 14
Fermentation: spontaneous
Malolactic Fermentation: yes
Mazeration: 10 day(s)
Mash Fermentation: squashed | Stems: 0 % | 10 day(s) | 100 %
Maturing: small oak barrel | 300 L | used barrel | 9 month(s)
Time on the Fine Yeast: 9 month(s)
Bottling: natural cork | end/july

Data

Wine Type: Still wine | red | dry
Alcohol: 11.2 %
Residual Sugar: 1 g/l
Acid: 5.8 g/l
Allergens: sulfites
Drinking Temperature: 14 - 16 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 2019 - 2029

