



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

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!"

