



Weissburgunder Rechnitz 2017

Qualitätswein

Origin: Austria, Südburgenland
Quality grade: Qualitätswein
Site: village site Rechnitz
Site Type: hilly land
Varietal: Weißburgunder 100 % | 15 - 25 years
5000 plants/ha | 5000 liter/ha

Geographical Orientation:
Sea Level: 350 - 380 m
Soil: mica schist
green slate
weathered soil

Cellar

Harvest: handpicked | September 15 - September 25
Malolactic Fermentation: yes

Skin Contact: 12 - 24 hour(s)
Press: pneumatic
Fermentation: spontaneous
steel tank | 20 - 24 day(s) | temperature control: yes | 18 - 21 °C

Maturing: steel tank | 9 month(s)
Time on the Full Yeast: 3 month(s)

Time on the Fine Yeast: 3 month(s)


Bottling: 2000 bottles

Data

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 2.7 g/l
Acid: 5.1 g/l
Certificates: Organic farming according to EU-standard
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: medium (8 years)
Optimum Drinking Year: 2018 - 2022



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Winery

Rechnitz, the home of the small Straka winery, is a unique location: at the southern foothills of „Günser Gebirge“, which separates the mid from the southern part of Burgenland and which is the change over from the eastern part of the alps to the hungarian lowlands (pannonien low lands). The mountain, geologically also called „Rechnitzer Window“ is built up of metamorph, cristal schist and magmatic rock, which exists in this way only in 3 other places in the world. Welschriesling, the old Austrian grape, is the main variety and a kind of personal „spleen“ of Thomas Straka. Also Pinot blanc and Blaufränkisch from the Eisenberg transport the distinctive mineral driven structure of the region.