



Weissburgunder Ried Prantner 2017

Qualitätswein


Origin:	Austria, Südburgenland
Quality grade:	Qualitätswein
Site:	Ried Prantner
Site Type:	hilly land
Varietal:	Weißburgunder 100 % 15 - 30 years 5000 plants/ha 4000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 380 m
Soil:	mica schist green slate weathered soil



Cellar

Harvest:	handpicked September 23
Malolactic Fermentation:	yes
Skin Contact:	12 hour(s)
Press:	pneumatic
Fermentation:	spontaneous large wooden barrel 1200 L used barrel 30 day(s) 20 - 23 °C
Maturing:	oak barrel 1200 L used barrel 12 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	9 month(s)

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Bottling:	1500 bottles
Data	
Wine Type:	Still wine white dry
Certificates:	Organic farming according to EU-standard
Allergens:	sulfites
Drinking Temperature:	10 - 12 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2024

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.