



# Welschriesling Rechnitz 2016



<b>Wine Type:</b>	Still wine   white   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	6.2 g/l
<b>Certificates:</b>	Organic farming according to EU-standard
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	10 - 12 °C
<b>Aging Potential:</b>	medium (8 years)
<b>Optimum Drinking Year:</b>	2017 - 2019

## Vineyard



<b>Origin:</b>	Austria, Südburgenland
<b>Quality grade:</b>	Qualitätswein
<b>Site:</b>	Rechnitz
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Welschriesling 100 %   10 - 35 years 5000 plants/ha   5000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	350 - 450 m
<b>Soil:</b>	green slate mica schist weathered soil

## Harvest and Maturing

<b>Harvest:</b>	handpicked   September 15 - September 25
<b>Malolactic Fermentation:</b>	yes



<b>Press:</b>	pneumatic
<b>Fermentation:</b>	spontaneous steel tank   20 - 25 day(s)   temperature control: yes   18 - 21 °C
<b>Skin Contact:</b>	5 - 24 hour(s)
<b>Maturing:</b>	steel tank   7 month(s)
<b>Time on the Full Yeast:</b>	3 month(s)
<b>Time on the Fine Yeast:</b>	2 month(s)
<b>Bottling:</b>	8000 bottles