



# Welschriesling Rechnitz 2016

Qualitätswein 

<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




## Cellar

<b>Harvest:</b>	handpicked   September 15 - September 25
<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	5 - 24 hour(s)
<b>Press:</b>	pneumatic
<b>Fermentation:</b>	spontaneous steel tank   20 - 25 day(s)   temperature control: yes   18 - 21 °C
<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)



**Weingut Straka** | Föhrenweg 4 | 7471 Rechnitz | Austria

[office@weinbau-straka.at](mailto:office@weinbau-straka.at) | [www.weinbau-straka.at](http://www.weinbau-straka.at) | [www.instagram.com/thomasstraka/](https://www.instagram.com/thomasstraka/) | [www.straka.wine/shop.html](http://www.straka.wine/shop.html) | 

<b>Bottling:</b>	8000 bottles
<b>Data</b>	
<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

## 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 (pannionien 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.