



Welschriesling Rechnitz 2016




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



Cellar

Harvest:	handpicked September 15 - September 25
Malolactic Fermentation:	yes
Skin Contact:	5 - 24 hour(s)
Press:	pneumatic
Fermentation:	spontaneous steel tank 20 - 25 day(s) temperature control: yes 18 - 21 °C
Maturing:	steel tank 7 month(s)
Time on the Full Yeast:	3 month(s)
Time on the Fine Yeast:	2 month(s)

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Bottling: 8000 bottles

Data

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