



## Grüner Veltliner Smaragd Kollmitz 2017

<b>Origin:</b>	Austria, Wachau, Wösendorf
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Ried Kollmitz
<b>Normal Classification:</b>	Smaragd
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   45 years 4000 plants/ha   4000 - 5000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	250 - 300 m
<b>Soil:</b>	loess weathered soil paragneiss humus   little rock

### Cellar

<b>Harvest:</b>	handpicked   October 9
<b>Malolactic Fermentation:</b>	no
<b>Mazeration:</b>	24 hour(s)
<b>Mash Fermentation:</b>	squashed   Stems: 0 %   100 %
<b>Fermentation:</b>	spontaneous steel tank   6 month(s)   temperature control: yes
<b>Maturing:</b>	steel tank   4 month(s)
<b>Time on the Full Yeast:</b>	4 month(s)
<b>Bottling:</b>	screw cap   beginning/august

### Data

<b>Wine Type:</b>	Still wine   white   dry
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 - 14 °C
<b>Aging Potential:</b>	medium (8 years)
<b>Optimum Drinking Year:</b>	2019 - 2027

### Winery

Our wines share the heritage that defines us. What would the Wachau be today without the people who made the region famous? Where would our winery stand today without our parents? What it would be today without us? It is always the people who shape a winery. The faces at the Machherndl wine estate are Erich & Karin Machherndl, Erich Machherndl senior and Karin's sister Katharina Napokoj. We marry the wealth of experience & contemporary interpretation. Wooden vats & stainless steel tanks. The journey from traditional wine farming, then to conventional viticulture and now back to the roots with organic viticulture. "Bio is logical!"

