



## Pulp Fiction No. 5 (codename: yellow) 2017

**Origin:** Austria, Wachau, Wösendorf  
**Quality grade:** Österreichischer Landwein  
**Site:** Höll, Postolern, Kollmitz  
**Site Type:** hillside  
**Varietal:** Gelber Muskateller 34 % | 20 years  
4500 plants/ha | 2500 - 3000 liter/ha  
Frühroter Veltliner 33 %  
4500 plants/ha  
Weißer Burgunder 33 %  
**Geographical Orientation:** south east, south, south west  
**Sea Level:** 280 - 360 m  
**Soil:** sand  
paragneiss



### Cellar

**Harvest:** handpicked | September 15  
**Malolactic Fermentation:** yes  
**Skin Contact:** 11 day(s)  
**Mash Fermentation:** squashed | Stems: 0 % | 7 day(s) | 100 %  
**Fermentation:** spontaneous  
steel tank | 2 - 0 month(s) | temperature control: yes  
**Maturing:** steel tank | 10 month(s)  
**Time on the Full Yeast:** 10 month(s)

**Bottling:** natural cork | end/july

## Data

**Wine Type:** Still wine | white | dry

**Alcohol:** 11.8 %

**Acid:** 5.2 g/l

**Residual Sugar:** 1.8 g/l

**Allergens:** sulfites

**Drinking Temperature:** 11 - 14 °C

**Aging Potential:** medium (5 years)

**Optimum Drinking Year:** 2019 - 2021