



Pulp Fiction No. 5 (codename: yellow) 2017

Origin: Austria, Wachau, Wösendorf
Quality grade: Österreichischer Landwein
Site: Höll, Postolern, Kollnitz
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



Weather / Climate

Climate: continental

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

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!"