



Pulp Fiction No. 3 (codename: green) 2017

Origin: Austria, Wachau
Quality grade: Landwein
Site: Kollmitz, Hochrain
Site Type: hilly land
Varietal: Riesling 65 % | 20 years
4500 plants/ha | 3000 liter/ha
Grüner Veltliner 35 % | 40 years
4500 plants/ha | 5000 liter/ha
Geographical Orientation: south east, south, south west
Soil: loess
paragneiss



Cellar

Harvest: handpicked | September 13 - October 5
Malolactic Fermentation: partly
Skin Contact: 24 hour(s)
Press: pneumatic
Fermentation: spontaneous
steel tank
Maturing: steel tank | 10 month(s)
Time on the Full Yeast: 7 month(s)
Bottling: July 27, 2018

Data

Wine Type: Still wine | white | dry
Alcohol: 11.5 %
Acid: 6.2 g/l
Residual Sugar: 5 g/l
Allergens: sulfites
Drinking Temperature: 11 - 14 °C
Aging Potential: medium (10 years)

Optimum Drinking Year: 2018 - 2023