



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

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!"