



Riesling 2017




Origin:	Austria, Südburgenland
Quality grade:	Qualitätswein
Site:	Prantner
Site Type:	hilly land
Varietal:	Riesling 100 % 8 - 15 years 5000 plants/ha 4000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 380 m
Soil:	karg green slate mica schist



Cellar

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Skin Contact:	24 hour(s)
Press:	pneumatic
Fermentation:	spontaneous large wooden barrel 900 L used barrel 3 week(s) 20 - 23 °C
Maturing:	large wooden barrel 900 L used barrel 12 month(s)
Time on the Full Yeast:	4 month(s)
Time on the Fine Yeast:	8 month(s)

Weingut Straka | Föhrenweg 4 | 7471 Rechnitz | Austria

office@weinbau-straka.at | www.weinbau-straka.at | www.instagram.com/thomasstraka/ | www.straka.wine/shop.html | 

Bottling: 1000 bottles

Data

Wine Type: still wine | white | dry

Certificates: Organic farming according to EU-standard

Allergens: sulfites

Drinking Temperature: 8 - 10 °C

Aging Potential: medium (7 years)

Optimum Drinking Year: 2018 - 2024

Winery

Rechnitz, the home of the small Straka winery, is a unique location: at the southern foothills of „Günser Gebirge“, which separates the mid from the southern part of Burgenland and which is the change over from the eastern part of the alps to the hungarian lowlands (pannonien low lands). The mountain, geologically also called „Rechnitzer Window“ is built up of metamorph, cristal schist and magmatic rock, which exists in this way only in 3 other places in the world. Welschriesling, the old Austrian grape, is the main variety and a kind of personal „spleen“ of Thomas Straka. Also Pinot blanc and Blaufränkisch from the Eisenberg transport the distinctive mineral driven structure of the region.