



Sauvignon Blanc 2017

Qualitätswein 

Origin:	Austria, Südburgenland
Quality grade:	Qualitätswein
Site:	village site Rechnitz
Site Type:	hilly land
Varietal:	Sauvignon Blanc 100 % 5 - 12 years 5000 plants/ha 5000 liter/ha
Geographical Orientation:	south east, south
Sea Level:	350 - 400 m
Soil:	mica schist green slate




Cellar

Harvest:	handpicked middle/september
Malolactic	yes
Fermentation:	
Skin Contact:	24
Press:	pneumatic
Fermentation:	spontaneous steel tank 3 week(s) temperature control: yes 18 - 21 °C
Maturing:	steel tank 6 month(s)
Time on the Full	3 month(s)
Yeast:	
Time on the Fine	3 month(s)
Yeast:	
Bottling:	3000 bottles



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Data

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	2.9 g/l
Acid:	5.4 g/l
Certificates:	Organic farming according to EU-standard
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2020

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 (pannionien 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.