



Weissburgunder Maischevergoren 2017

Wein aus Österreich 🇦🇹

Origin:	Austria, Südburgenland
Quality grade:	Wein aus Österreich
Site:	Wohlauf
Site Type:	hilly land
Varietal:	Weißburgunder 100 % 25 years 5000 plants/ha 4000 liter/ha
Geographical Orientation:	east
Sea Level:	350 - 360 m
Soil:	green slate mica schist weathered soil
Cellar	
Harvest:	handpicked September 20
Malolactic	yes
Fermentation:	
Skin Contact:	7 day(s)
Press:	pneumatic
Fermentation:	spontaneous large wooden barrel 600 L used barrel 10 day(s) 20 °C
Maturing:	large wooden barrel 600 L used barrel 12 month(s)
Time on the Full	12 month(s)
Yeast:	
Bottling:	1000 bottles
Data	
Wine Type:	Still wine white dry
Certificates:	Organic farming according to EU-standard
Allergens:	sulfites
Drinking	10 - 14 °C
Temperature:	
Aging Potential:	high (12 years)
Optimum Drinking	2018 - 2025
Year:	
Winery	



Weingut Straka | Föhrenweg 4 | 7471 Rechnitz | Austria

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

www.straka.wine/shop.html | 

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.