



Weisser Burgunder Smaragd Kollmitz 2017

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| Origin: | Austria, Wachau, Wösendorf |
| Quality grade: | Österreichischer Qualitätswein |
| Site: | Ried Kollmitz |
| Normal Classification: | Smaragd |
| Site Type: | plateau |
| Varietal: | Weißer Burgunder 100 % 20 years 4500 plants/ha 2500 - 3000 liter/ha |
| Geographical Orientation: | south east, south |
| Sea Level: | 360 m |
| Soil: | gneiss |

Weather / Climate

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| Climate: | continental |
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Cellar

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| Harvest: | handpicked October 11 |
| Malolactic Fermentation: | no |
| Mazeration: | 24 hour(s) |
| Fermentation: | spontaneous steel tank 3 month(s) temperature control: yes |
| Maturing: | steel tank 3 month(s) |
| Time on the Full Yeast: | 3 month(s) |
| Bottling: | screw cap end/july |

Data

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| Wine Type: | Still wine white dry |
| Allergens: | sulfites |
| Drinking Temperature: | 11 - 14 °C |
| Aging Potential: | medium (8 years) |
| Optimum Drinking Year: | 2019 - 2027 |

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!"

