



Weisser Burgunder Smaragd Kollmitz 2017

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



Cellar

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

Wine Type:	Still wine white dry
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Alcohol:	12.6 %
Acid:	5.6 g/l
Residual Sugar:	5.3 g/l
Free Sulfur:	< 35 mg
Allergens:	sulfites
Drinking Temperature:	11 - 14 °C
Aging Potential:	medium (8 years)
Optimum Drinking Year:	2019 - 2027