



Weisser Burgunder Smaragd Kollnitz 2017

Origin:	Austria, Wachau, Wösendorf
Quality grade:	Österreichischer Qualitätswein
Site:	Ried Kollnitz
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

Climate:	continental
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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
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

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!"