



## 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



### 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

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