



## Pulp Fiction No. 2 (codename: red) 2014

<b>Origin:</b>	Austria, Wachau, Wösendorf
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Harzenleiten
<b>Site Type:</b>	hillside
<b>Varietal:</b>	Syrah 100 %   14 years 4500 plants/ha   2500 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	220 - 240 m
<b>Soil:</b>	paragneiss   large loess   little



### Weather / Climate

**Climate:** pannonic

### Cellar

<b>Harvest:</b>	handpicked   October 28
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process:</b>	pump over   1 x
<b>Fermentation:</b>	spontaneous steel tank
<b>Maturing:</b>	100 %   oak barrel   300 L   used barrel
<b>Time on the Full Yeast:</b>	24 month(s)
<b>Bottling:</b>	July 15, 2017

### Data

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	11.9 %
<b>Acid:</b>	6.9 g/l
<b>Residual Sugar:</b>	1.2 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	14 - 16 °C

**Aging Potential:** medium (10 years)  
**Optimum Drinking Year:** 2018 - 2020

## 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!"