



Chardonnay Smaragd Kollmütz 2017

Origin:	Austria, Wachau, Wösendorf
Quality grade:	Österreichischer Qualitätswein
Site:	Single Vineyard Kollmuetz
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Chardonnay 100 % 30 years 4500 plants/ha 3000 liter/ha
Geographical Orientation:	south east, south, south west
Sea Level:	360 m
Soil:	gneiss

Vineyard Site:

The Kollmütz is marked by its eastern parcels of loess and predominantly bedrock cliff-faced rocks towards the west. We have four sites within Kollmütz that are planted on bedrock terraces and on the high plateau.



Weather / Climate

Climate:	continental, pannonic
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Cellar

Harvest:	handpicked October 8
Grape Sorting:	manual
Malolactic Fermentation:	no
Skin Contact:	24 hour(s)

Press:	pneumatic
Fermentation:	spontaneous steel tank 4 month(s) 14 - 20 °C
Filter:	kieselgur filtration coarse layer filtration fine
Maturing:	steel tank 10 month(s)
Time on the Full Yeast:	9 month(s)
Time on the Fine Yeast:	1 month(s)
Bottling:	screw cap Aug. 27, 2018

Data

Wine Type:	still wine white dry
Alcohol:	13.3 %
Acid:	7.1 g/l
Residual Sugar:	4.4 g/l
Free Sulfur:	30 mg
Total Sulfur:	89 mg
Allergens:	sulfites
Drinking Temperature:	11 - 14 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2028

Product Codes

EAN:	9120011610492
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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!"