



## Chardonnay Smaragd Kollmütz 2017

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

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

### Cellar

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

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

## Data

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

## Product Codes

<b>EAN:</b>	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!"