



Grauer Burgunder Postolern "Maischevergoren" 2016

Origin: Austria, Wachau, Wösendorf
Quality grade: Österreichischer Landwein
Site: Ried Postolern
Site Type: hilly land
Varietal: Grauer Burgunder 100 % | 19 years
4500 plants/ha | 4000 liter/ha
Geographical Orientation: south east, south
Sea Level: 370 m
Soil: paragneiss
amphibolite

Vineyard Site:

The Postolern is our site located at the highest altitude. The soils are composed of paragneiss and amphibolithe.



Cellar

Harvest: handpicked | October 15
Grape Sorting: manual
Malolactic Fermentation: partly
Press: pneumatic
Fermentation Process: pump over | 1 x
Fermentation: spontaneous
Grauer Burgunder | steel tank | 2000 L | 11

Maturing: steel tank | 2000 L | 6 month(s)
small wooden barrel | 600 L | 12 month(s)
Time on the Full Yeast: 12 month(s)
12 month(s)
Bottling: glass cork | Feb. 15, 2018

Data

Wine Type: still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 2 g/l
Acid: 6.5 g/l
Allergens: sulfites
Drinking Temperature: 11 - 14 °C
Aging Potential: high (15 years)
Optimum Drinking Year: 18 - 28

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!"