



Grüner Veltliner Smaragd Kollmitz 2017

Origin: Austria, Wachau, Wösendorf
Quality grade: Österreichischer Qualitätswein
Site: Ried Kollmitz
Normal Classification: Smaragd
Site Type: terraces
Varietal: Grüner Veltliner 100 % | 45 years
4000 plants/ha | 4000 - 5000 liter/ha
Geographical Orientation: south east, south
Sea Level: 250 - 300 m
Soil: loess
weathered soil
paragneiss
humus | little
rock



Cellar

Harvest: handpicked | October 9
Malolactic Fermentation: no
Maceration: 24 hour(s)
Mash Fermentation: squashed | Stems: 0 % | 100 %
Fermentation: spontaneous
steel tank | 6 month(s) | temperature control: yes
Maturing: steel tank | 4 month(s)

Time on the Full Yeast: 4 month(s)
Bottling: screw cap | beginning/august

Data

Wine Type: still wine | white | dry
Alcohol: 13.3 %
Acid: 5.5 g/l
Residual Sugar: 3.7 g/l
Free Sulfur: < 30 mg
Allergens: sulfites
Drinking Temperature: 11 - 14 °C
Aging Potential: medium (8 years)
Optimum Drinking Year: 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!"