



# Grüner Veltliner Smaragd Steinwand 2017

<b>Origin:</b>	Austria, Wachau, Wösendorf
<b>Quality grade:</b>	Österreichischer Qualitätswein
<b>Site:</b>	Ried Steinwand
<b>Normal Classification:</b>	Smaragd
<b>Site Type:</b>	plateau
<b>Varietal:</b>	Grüner Veltliner 100 %   45 years 4000 plants/ha   4500 - 5000 liter/ha
<b>Geographical Orientation:</b>	south east, south
<b>Sea Level:</b>	200 m
<b>Soil:</b>	alluvial sand



## Cellar

<b>Harvest:</b>	handpicked   October 6 - October 7
<b>Malolactic Fermentation:</b>	yes
<b>Mash Fermentation:</b>	complete destemming   Stems: 0 %   2 - 3 week(s)   100 %
<b>Maturing:</b>	steel tank   9 month(s)
<b>Time on the Full Yeast:</b>	9 month(s)
<b>Bottling:</b>	screw cap   beginning/august 2018

## Data

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	13.2 %
<b>Acid:</b>	4.4 g/l

<b>Residual Sugar:</b>	1.4 g/l
<b>Free Sulfur:</b>	< 25 mg
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 - 14 °C
<b>Aging Potential:</b>	medium (8 years)
<b>Optimum Drinking Year:</b>	2020 - 2028

## 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!"