



# Pulp Fiction No. 5 (codename: yellow) 2017

**Origin:** Austria, Wachau, Wösendorf  
**Quality grade:** Österreichischer Landwein  
**Site:** Höll, Postolern, Kollmitz  
**Site Type:** hillside  
**Varietal:** Gelber Muskateller 34 % | 20 years  
4500 plants/ha | 2500 - 3000 liter/ha  
Frühroter Veltliner 33 %  
4500 plants/ha  
Weißer Burgunder 33 %  
**Geographical Orientation:** south east, south, south west  
**Sea Level:** 280 - 360 m  
**Soil:** sand  
paragneiss



## Weather / Climate

**Climate:** continental

## Cellar

**Harvest:** handpicked | September 15  
**Malolactic Fermentation:** yes  
**Skin Contact:** 11 day(s)  
**Mash Fermentation:** squashed | Stems: 0 % | 7 day(s) | 100 %

<b>Fermentation:</b>	spontaneous steel tank   2 - 0 month(s)   temperature control: yes
<b>Maturing:</b>	steel tank   10 month(s)
<b>Time on the Full Yeast:</b>	10 month(s)
<b>Bottling:</b>	natural cork   end/july

## Data

<b>Wine Type:</b>	still wine   white   dry
<b>Alcohol:</b>	11.8 %
<b>Acid:</b>	5.2 g/l
<b>Residual Sugar:</b>	1.8 g/l
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	11 - 14 °C
<b>Aging Potential:</b>	medium (5 years)
<b>Optimum Drinking Year:</b>	2019 - 2021

## 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!"