



# Pulp Fiction No. 3 (codename: green) 2017

**Origin:** Austria, Wachau  
**Quality grade:** Landwein  
**Site:** Kollmitz, Hochrain  
**Site Type:** hilly land  
**Varietal:** Riesling 65 % | 20 years  
4500 plants/ha | 3000 liter/ha  
Grüner Veltliner 35 % | 40 years  
4500 plants/ha | 5000 liter/ha  
**Geographical Orientation:** south east, south, south west  
**Soil:** loess  
paragneiss



## Cellar

**Harvest:** handpicked | September 13 - October 5  
**Malolactic Fermentation:** partly  
**Skin Contact:** 24 hour(s)  
**Press:** pneumatic  
**Fermentation:** spontaneous  
steel tank  
**Maturing:** steel tank | 10 month(s)  
**Time on the Full Yeast:** 7 month(s)  
**Bottling:** July 27, 2018

## Data

**Wine Type:** still wine | white | dry  
**Alcohol:** 11.5 %  
**Acid:** 6.2 g/l  
**Residual Sugar:** 5 g/l  
**Allergens:** sulfites  
**Drinking Temperature:** 11 - 14 °C  
**Aging Potential:** medium (10 years)

**Optimum Drinking Year:** 2018 - 2023

## 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!"