



MACHHERNDL

*In vino veritas – That is how I make wines.*



**Honest viticulture without compromises** that is the slogan of Erich Machherndl. Some may call him stubborn, for his first goal is to produce wines for his customers to enjoy – the success at international contests comes inevitably along.



**Erich Machherndl** is not committed to media-effective key words of the commercial wine marketing. Instead of speculating with the status symbols of the modern viticulture, he sets on tradition – like the affectionate improving of nearly 100 years old vines. His personal commitment is carefully supported by modern cellar management.



**The winery Machherndl** is situated in the heart of the Wachau, Austria's most famous region for the best wines. The area can easily be recognized by the characteristic hills Kollmitz and Kollmütz on the river banks of Danube. Gladly one refers to this wonderful region using classical terms such as "Mariandl", "apricot-blossoms" and the "blue Danube". Erich Machherndl has no problems with tradition; but finds it as important to breach with clichés – for instance with his Syrah, which is rather new in Austria.



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### Steinfeder

are the light, fresh wines to be drunk young. The wines are named after a special type of white grass, which grows between the vines. The natural sugar content of the must has to be 15–17° KMW (Klosterneuburger Mostwaage, the Austrian unit for sugar content, 73–83° Oechsle) and the alcohol is 11%-vol maximum.

### Federspiel

are the medium bodied elegant wines. The name is derived from falconing, which was formerly very popular in the Wachau. The “Federspiel” are the wings of a dove, which were used to attract the attention of the falcon. The sugar content has to be at least 17° KMW (83° Oechsle), and the alcohol is between 11,5 and 12,5%-vol.

### Smaragd

are the exquisite full bodied wines with tremendous aging potential. Smaragd is the German name for emerald. Lizards with this typical emerald-green color can often be found between the vines. The Smaragd-Wines have to have a natural sugar content of at least 18,2° KMW (90° Oechsle) and 12,5%-vol alcohol.

- Grüner Veltliner** Federspiel → Wösendorfer Mariafeld, Wösendorfer Kollmütz  
Smaragd → Harzenleiten/St. Michael, Jochinger Steinwand Jochinger Kollmitz
- Riesling** Federspiel → Jochinger Kollmitz  
Smaragd → Steinterrassen/Kollmütz
- Chardonnay** Smaragd → Kollmütz
- Pinot Blanc** Federspiel → Jochinger Kollmitz  
Smaragd → Hochrain
- Zweigelt** Zweigelt – Cuvee, Anna No. 1  
Zweigelt “unoaked”
- Cuvee** E.R.A., Zaubernuss  
E.R.A. Cuvee, Pinot Blanc x Neuburger