THE SOURCE

2016 Riesling, Vinothekfullung, Smaragd

Varietal(s)	Riesling
Region	
Short Summary	
Terroir	Overall one of the coolest winegrowing regions in Austria, the Wachau is located in an area strongly influenced by opposing climatic influences. Warm Pannonian winds from the east and colder Atlantic and Alpine winds insulated by the forests surrounding the gorge create a tug-of-war between day and nighttime temperatures during the summer and fall, while the Danube maintains influence on temperature and also mitigates some risk of spring frost. Knoll's Vinothekfüllung Smaragd grapes come principally from Loibenberg (between 80-100%) with an occasional bit of Kellerberg and Schütt. The selection is made of grapes with more botrytis, smaller bunches and older vines and is the most concentrated Riesling grapes in the vintage. (See our technical information sheets for more details on these particular sites.)
Cellar Notes	Smaragd Grüner Veltliners and Rieslings are treated more or less the same in the vinification. Grapes are hand harvested, then crushed to break all the berries and macerated with stems for 1-8 hours (rarely longer); considerations are based on the season, grape temperature and logistic needs in the winery. The grapes are not gently pressed/handled in order to encourage the extraction of more phenolic compounds. The juice is settled overnight, racked off the heavy sediments to another tank or large foudre (1000l-4500l). Fermentations last 7-10 days and are either spontaneous (≈20%) or with cultured neutral yeast (≈80%)—temps between 24-27°C. The first sulfite addition is made a week or more after fermentations are complete, usually at the first racking. Malolactic fermentation is not desired and rarely happens.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13.5 - 14.0
Total SO2	None Added—Very Low—Low—Medium—High