

THE SOURCE

Producer	Weingut Emmerich Knoll		
Wine	2016 Riesling, Ried Kellerberg, Smaragd Magnum		
Region and Country	Wachau, Austria		
Varietal(s)	Riesling		
Terroir	Regal and profound in nearly every aspect from structural elements to the balance of power and subtlety, this wine has no notable weakness. The hill faces south to southeast. It's exposed to an open ravine that brings in a rush of cool air during the night and also allows the fruit to mature to ripeness without giving it excessive fruitiness. Knoll's parcel is located in the easternmost part of the vineyard with an east/southeast exposition in an old vine section toward the bottom of the valley. The topsoil is on average a mix of gneiss (75%) and loess (25%) on gneiss bedrock; gneiss brings tension and focus and loess more rounded and soft elements. Kellerberg has the youngest average vines of Knoll's Smaragd vineyards.		
Soil	A mix of metamorphic bedrock of orthogneiss and to a lesser degree loess, a wind deposited fine-grained sedimentary soil with some quantity of calcium carbonate.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Oldest planted in 1991 and some are as young as 10 or so years (2019); Aspect		204-336; NE/E/SE
Vinification	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.		
Aging	Aged on fine lees for about 7-8 months without bâtonnage. Smaragd wines have more or less the same percentage of wood: Grüner Veltliner in 80% large foudre/20% stainless steel and Riesling in 40-50% large foudre (1000l-4500l) and the difference in stainless steel. The oldest foudres are from the late 1950s and get replaced when needed. Grüner is fined and filtered. Riesling is not fined but filtered.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfur Dioxide		

Observations (subjective and abstract; based on young wines)

General Impressions

Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	12.5 - 13.50	Titrateable Acidity (g/L)	6.0-8.0
pH	N/A	Residual Sugar (g/L)	>6
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Emmerich Knoll with some technical references from Vinea-Wachau.at
Read more about The Source and Weingut Knoll at www.thesourceimports.com