

THE SOURCE

2016 Riesling, Ried Kellerberg, Smaragd

Varietal(s)	Riesling
Region	
Short Summary	
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.
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 %	12.5 - 13.50
Total SO2	None Added—Very Low—Low—Medium—High