

THE SOURCE

Producer	Malat
Wine	2014 Sparkling Rose
Region and Country	Kremstal, Austria
Varietal(s)	Pinot Noir
Terroir	Malat's vineyards are located on the right bank (south side) of the Danube. Despite large topographical differences on the two sides of the river, all of the Kremstal is similarly influenced by the cold winds of the Waldviertel from the north and forests from the south, which creates a tug-of-war with the warm Pannonian climate from the east. The two vineyards for this wine are located in a former flood zone the Danube (before hydroelectric dams were installed) and are on fertile topsoil with limestone cobbles and a mix of various gravels.
Soil	Close to the Danube and as a result is mostly composed of fertile topsoil mix of loess and deep river gravels.
Irrigation	Forbidden—Never—Sometimes Technical Precision Nature—Moderate—Nurture
Vine Age	Mix of 10-50 year old vines (2019) Altitude(m); Aspect 200;
Vinification	The grapes are hand picked and selected without botrytis. The press is gentle and the primary fermentation is made in stainless steel vats and the second fermentation is made in the bottle. The wine stays on the lees in the bottle for a minimum time of 3 years before it gets hand riddled and disgorged, which is all done at the winery. The first sulfite addition is done after pressing before the primary fermentation.
Aging	6 month in stainless steel then minimum of 3 years in the bottle with hand riddling and disgorgement.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Sulfur Dioxide

Enological Additions

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 %	11.5-12.5	Titrateable Acidity (g/L) 6.0-6.5
pH		Residual Sugar (g/L) >3
Total SO2	None Added—Very Low—Low— Medium —High	

Notes compiled in 2019 by Ted Vance (The Source) and Michael Malat
Read more about The Source and Weingut Malat at www.thesourceimports.com