

Malat 2017 Sparkling Rose

Varietal(s)	Pinot Noir
Region	Kremstal, Austria
Short Summary	Ninth-generation winegrower, Michael Malat took the lead from his father, Gerald, at their Kremstal winery that dates to 1722. Kremstal is a climatic tug-of-war between eastern Pannonian warm winds and cold northern and western winds, and home to diverse soils on large terraces, from loess (wind-blown calcareous fine sands), gravels and various formations of limestone, mica-schist and granulite.
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.
Cellar Notes	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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Sulfur Dioxide
Alcohol %	11.5-12.5
Total SO2	None Added—Very Low—Low—Medium—High