

THE SOURCE

Producer	Malat		
Wine	2016 Grüner Veltliner, 'Gottschelle'		
Region and Country	Austria		
Varietal(s)	Grüner Veltliner		
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 name Gottschelle originates from the middle ages where it meant "sharp ledges on the ridges." There is such a ledge on the Gottschelle with a deep decline to a small road below. The soil is comprised of sandy, loamy silt with loess that was formed during different phases of the most recent Ice Age.		
Soil	A deep topsoil of calcium rich löss (fine wind blown sand) with gravels deposited by the Danube. The bedrock is granulite but is meters below the loess and perhaps not in contact with vine root systems.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Average 25 years (2019)	Altitude(m); Aspect	240; East
Vinification	The grapes are hand picked and selected without botrytis. The press is gentle and the fermentation is made spontaneous with natural yeast in 2500-liter old barrels. The first sulfite addition is done right after pressing and before fermentation.		
Aging	6-8 months in old 2500-liter barrels on fine lees. No fining. 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	White and Orange Fruit, Mineral, Marine, Stony, Dried Grass and Grain		
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)	5.0-6.5
pH	3.20-3.40	Residual Sugar (g/L)	Dry
Total SO ₂	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