

# THE SOURCE

## 2013 Grüner Veltliner, Ried Kreutles, Smaragd Magnum

Varietal(s)	Grüner Veltliner
Region	
Short Summary	
Terroir	The Wachau is located in an area strongly affected the opposing climatic influence of warm Pannonian winds from the east and colder Atlantic and Alpine winds insulated by the wilderness surrounding the gorge, which creates a tug-of-war of extremes between summer and autumn day and nighttime temperatures. The Danube River also regulates temperatures and mitigates some risk of spring frost, which is especially important in lower lying vineyards such as Ried Kreutles. Grüner Veltliner typically grows lower down the slopes on löss (also spelled loess, or löess) soils and along the Danube deposited river sand and alluvium. It's a grape that needs to be coddled to find its glory, and the nutrient rich and high water retentive qualities of the deep löss deposits in Kreutles make for a perfect Smaragd.
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 %	13 - 13.50
Total SO2	None Added—Very Low—Low—Medium—High