

# THE SOURCE

Producer	Weingut Emmerich Knoll		
Wine	2016 Grüner Veltliner Vinothekfüllung, Smaragd		
Region and Country	Wachau, Austria		
Varietal(s)	Grüner Veltliner		
Terroir	Overall one of the coolest winegrowing regions in Austria, the Wachau is located in an area strongly influenced by opposing climatic influences. Warm Pannonian winds from the east and colder Atlantic and Alpine winds insulated by the forests surrounding the gorge create a tug-of-war between day and nighttime temperatures during the summer and fall, while the Danube maintains influence on temperature and also mitigates some risk of spring frost. Knoll's Vinothekfüllung Smaragd comes from a mix of various parcels but is dominated by a near 50/50 mix of Ried Loibenberg and Ried Kreutles, with an occasional bit of Kellerberg and Schütt. The selection is made of grapes with more botrytis, smaller bunches and older vines—grapes of more concentration. (See our technical information sheets for more details on these particular sites.)		
Soil	Principally grown on löss topsoil, a wind deposited sedimentary fine-grained soil with a crystalline structure rich in calcium and a bedrock of orthogneiss.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Old vine selection; Average age various from year to year	Altitude(m); Aspect	200-250; South/South West
Vinification	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.		
Aging	Aged on fine lees for about 7-8 months without bâtonnage. Smaragd wines have more or less the same percentage of wood: Grüner Veltliner in 80% large foudre/20% stainless steel and Riesling in 40-50% large foudre (1000l-4500l) and the difference in stainless steel. The oldest foudres are from the late 1950s and get replaced when needed. Grüner is fined and filtered. Riesling is not fined but filtered.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfur Dioxide. Bentonite, a natural clay fining agent used for taking heat unstable proteins (the potential haze) from wine.		
<b>Observations (subjective and abstract; based on young wines)</b>			
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		
<b>Lab Analysis (general range)</b>			
Alcohol %	13.5 - 14.0	Titrateable Acidity (g/L)	5.0-6.5
pH	N/A	Residual Sugar (g/L)	>4
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Emmerich Knoll with some technical references from Vinea-Wachau.at  
Read more about The Source and Weingut Knoll at [www.thesourceimports.com](http://www.thesourceimports.com)