

THE SOURCE

Producer	Peter Veyder-Malberg		
Wine	2016 Grüner Veltliner, Alter Native		
Region and Country	Wachau, Austria		
Varietal(s)	Grüner Veltliner		
Terroir	Veyder-Malberg calls this his red wine made with white grapes. The grapes for this site come from Buschenberg and Hochrain. See Veyder-Malberg's information sheets on Buschenberg and Hochrain for details.		
Soil	Löss and mica schist bedrock and decomposed mica schist topsoil.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	10 years old (2019)	Altitude(m); Aspect	260-290; South/South West
Vinification	Once in the cellar, the grapes are 95% destemmed (the difference of whole clusters is kept in the mix) and fermented in stainless steel. The natural fermentation lasts for a little less than two weeks; in total the wine remains on the skins and stems for nearly four weeks in total, including the pre- and post-fermentation time. Daily gentle punch downs are made during the fermentation, and basket pressed before going into wooden barrels. Malolactic is made in barrel and the only addition of sulfites is at the bottling and is below 25mg/l (or 25ppm).		
Aging	Aged in 300-liter French oak barrels (25% new, at least for now until the barrels age; the intention is to not have any new at all, but barrels must be new before they become old) and 300-liter acacia wood barrel. The wine is lightly filtered. No fining.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfur Dioxide		

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 %	12-12.5	Titrateable Acidity (g/L)	5-5.6
pH	3.40-3.50	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 Peter Veyder-Malberg with some technical references from Vinea-Wachau.at
Read more about The Source and Peter Veyder-Malberg at www.thesourceimports.com