

THE SOURCE

Peter Veyder-Malberg 2015 Grüner Veltliner, Alter Native

Varietal(s)	Grüner Veltliner
Region	Wachau, Austria
Short Summary	
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.
Cellar Notes	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).
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12-12.5
Total SO2	None Added—Very Low—Low—Medium—High