THE SOURCE PETER VEYDER-MALBERG WACHAU



2021 GRÜNER VELTLINER, WÖSENDORFER HOCHRAIN

PRODUCER OVERVIEW

The rebellious and independently spirited Peter Veyder-Malberg works his vineyards organically, and mostly out of sight of the Danube in the Wachau's coldest section, the Spitzer Graben, while others are scattered throughout the rest of the region. Rieslings are predominantly grown on gneiss and mica schist up on the steep, vertigo-inducing terraces, and Grüner Veltliners on the lower slopes largely influenced by loess.

VINEYARD DETAILS

The Grüner Veltliner Wösendorfer Hochrain is in western Wachau on south/southwest-facing steep terraces between 260-290m. Planted in 1987-1992, the topsoil is predominantly loess and the bedrock is loess and decomposed paragneiss.

CELLAR NOTES

Collected over numerous pickings from the same parcel, the grapes are macerated up to 24 hours (depending on ripeness, with riper grapes receiving less time), then pressed over 6-8 hours, tank settled for a day and naturally fermented at 24?C max and aged 6 months in 1500L Stockinger barrels. Malolactic is completed, and the first sulfites are added between malolactic and bottling. It's fined (as most Veltliners are because of their naturally high proteins) but not filtered.

