

THE SOURCE

PETER VEYDER-MALBERG

WACHAU



2023 GRÜNER VELTLINER, WÖSENDORFER HOCHRAIN

PRODUCER OVERVIEW

A rebellious and independently spirited winegrower, Peter works his vineyards organically, and mostly out of sight of the Danube in the Wachau's coldest section, the Spitzer Graben, while his others are scattered throughout the northside of the appellation. Rieslings are predominantly grown on variations of gneiss and mica schist higher up on the steep, vertigo-inducing terraces, and Grüner Veltliners are grown on the lower slope and largely influenced by loess. Spontaneous fermentations take place with some skin maceration prior to pressing (a few hours to a full day) depending on each vintage and aging takes place between steel and 300l-1500l old barrels (seldom new). All are lightly filtered and the Grüner Veltliner is always fined—a universal practice due to this variety's abundant proteins.

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.

