

# THE SOURCE

Producer	Peter Veyder-Malberg		
Wine	2017 Riesling, Veisslinger Bruck		
Region and Country	Austria		
Varietal(s)	Riesling		
Terroir	Bruck is located in the Spitzer Graben, a valley to the far western end of the Wachau and not within sight or much influence from the Danube River. Here the weather is slightly more extreme in peak summer and low winter temperatures compared to vineyards within sight of the Danube, which makes it more susceptible to frost than much of the Wachau within the river gorge. While the grapes have full southern exposure to the sun and high peak summer temperatures, the valley quickly cools off come nightfall. This combination contributes to the development of ripe phenolics with less sugar than zones of the Wachau further to the east.		
Soil	Mica schist bedrock and decomposed mica schist topsoil.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	20-35 years old (2019)	Altitude(m); Aspect	350; S
Vinification	Once the grapes are picked (usually in two pickings for each vineyard, completely avoiding botrytis) they may be macerated for up to 24 hours, depending on the year—higher acid years longer, warm years close to nothing. Basket pressed for 6-8 hours to give clean juice with quality tannins which helps with mouth feel and protection against oxidation, in turn lowering the amount of sulfites needed to properly protect the wine. Tank settled up to 24 hours—cleaner fruit settles less time or none at all. Fermentations are all natural and in a mix (depending the wine) of stainless steel and 300l-1500l old barrels and usually peak between 20-25C—higher temperatures may develop unwanted reductive elements and lower temperature unwanted superficial esters. Malolactic fermentation is always natural and usually is completed in Grüner Veltliner and rarely in Rieslings. First sulfite additions are made after fermentation for Riesling in December or January following the harvest and after malolactic fermentation for Grüner Veltliner in Spring.		
Aging	Stainless steel for 6-8 months. Sterile filtered (to remove lactic acid bacteria to prevent malolactic fermentation in bottle). 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 %	12.0-12.7	Titrateable Acidity (g/L)	6.1-9.3
pH	3.10-3.30	Residual Sugar (g/L)	>3-6
Total SO <sub>2</sub>	None Added—Very Low—Low—Medium—High		

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