

THE SOURCE

Producer	Peter Veyder-Malberg		
Wine	2019 Riesling, Weissenkirchner Buschenberg		
Region and Country	Wachau, Austria		
Varietal(s)	Riesling		
Terroir	Located within the commune of Weißenkirchen (but to the east and out of sight of the village), nearing the center of the Wachau river gorge, the extremely steep terraces of Buschenberg sit close to the Danube river and Peter's parcel nears 350 meters of altitude. The well-known vineyard just to the west, Ried Klaus, shelters the vines from strong winds and evening sun, which shades Buschenberg in the summer and fall as early as 5-6pm. Its East/Southeast exposition brings the morning sun, favorable for wines intended to be led by more fresh tension and less solar power, and reduces the level of botrytis. The mica schist bedrock and decomposed mica schist topsoil differs from its famous neighbor (Klaus), which is a mix of paragneiss and migmatite-amphibolite (a mix of metamorphic and volcanic rock), löss and decomposed sandy stony topsoil originating from the bedrock.		
Soil	Mica schist bedrock and decomposed mica schist topsoil.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1979	Altitude(m); Aspect	330-340; South/South East
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 temperatures more unwanted superficial ester notes. 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 the spring.		
Aging	Aged for 9 months in 640-liter Stockinger acacia barrels. Peter's experience is the acacia wood helps to lift the fruitiness of Riesling. No fining. Sterile filtered (to remove lactic acid bacteria so malolactic fermentation doesn't happen in bottle).		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
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 %	13.4-13.8	Titrateable Acidity (g/L)	6.1-8.5 (excluding 2010 which was 9.7)
pH	3.20-3.30	Residual Sugar (g/L)	>3-6
Total SO2	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
Read more about The Source and Peter Veyder-Malberg at www.thesourceimports.com