

THE SOURCE

Peter Veyder-Malberg 2021 Riesling, Elsarner Brandstatt

Varietal(s)	Riesling
Region	Wachau, Austria
Short Summary	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.
Terroir	Brandstatt 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. Peter's vines range between 440-480 meters of altitude and face South, which brings the much-needed sunshine of the later day to find ripeness within this cold valley and at such a high elevation; it's always the last vineyard to be picked within Peter's range. He bought the land in 2009, with most of it being abandoned. After repairing about 70% of the collapsed stone walls he planted Riesling from Buschenberg cuttings.
Cellar Notes	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 too much reduction and lower temperatures 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 the spring.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.4-12.6
Total SO2	None Added—Very Low—Low—Medium—High

To learn more about The Source and Peter Veyder-Malberg, visit www.thesourceimports.com.