

THE SOURCE

Producer	Peter Veyder-Malberg		
Wine	2017 Grüner Veltliner, Loibner		
Region and Country	Wachau, Austria		
Varietal(s)	Grüner Veltliner		
Terroir	The first bottling of Veyder-Malberg's Loibner Grüner Veltliner was 2017. All the vineyards used for this wine are located in the far eastern section (the warmest zone) of the Wachau. Half of the grapes comes from two sites on the Loibenberg mountain (hill), one high upslope with orthogneiss bedrock and top soil (the gneiss here is called Gföhler gneiss) and another one at the foot of the hill on löss terraces. The other half comes from a flat vineyard in Unterloiben close to Ried Kreutles on river sands. The combination of the warm climate and variety of soils makes for a Grüner Veltliner from Veyder-Malberg that's easy to drink, a large spectrum of complexity and rich in sunny flavors.		
Soil	Löss, Gföhler gneiss (orthogneiss) and river sand.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	4-45 years old (2019)	Altitude(m); Aspect	230-380;
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	Aged in old 800-liter Stockinger oak barrels (20%) and stainless steel (80%).		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfur Dioxide. Bentonite, a natural clay used for fining; in this case for protein stability (take the potential for haze out of the wine.) By comparison, Grüner Veltliner usually has more protein than Riesling and is often fined.		

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 %	12.5%	Titrateable Acidity (g/L)	4.7
pH	3.5	Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

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