

## Peter Veyder-Malberg 2017 Grüner Veltliner, Loibner

Varietal(s)	Grüner Veltliner
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	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 Gföler 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.
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 unwanted reductive elements and lower temperature unwanted superficial esters. Malolactic fermentation is always natural and usually is completed in Grüner Veltliners 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.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5%
Total SO2	None Added—Very Low—Low—Medium—High