

THE SOURCE

2013 Riesling, Ried Pfaffenberg, Selection Magnum

Varietal(s)	Riesling
Region	
Short Summary	
Terroir	Pfaffenberg sits just east of the official border of the Wachau on the Danube's left bank (north side) and is primarily planted to Riesling and to a smaller extent Grüner Veltliner. It's perched on top of an abrupt series of small cliffs above the river between Krems and Unterloiben. This flush faced exposition renders it completely exposed to the warm Pannonian climate from the east with no inlets of cold air from the forests behind, save its eastern and western flanks.
Cellar Notes	Smaragd Grüner Veltliners and Rieslings are treated more or less the same in the vinification. Grapes are hand harvested, then crushed to break all the berries and macerated with stems for 1-8 hours (rarely longer); considerations are based on the season, grape temperature and logistic needs in the winery. The grapes are not gently pressed/handled in order to encourage the extraction of more phenolic compounds. The juice is settled overnight, racked off the heavy sediments to another tank or large foudre (1000l-4500l). Fermentations last 7-10 days and are either spontaneous ($\approx 20\%$) or with cultured neutral yeast ($\approx 80\%$)—temps between 24-27°C. The first sulfite addition is made a week or more after fermentations are complete, usually at the first racking. Malolactic fermentation is not desired and rarely happens.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13.0 - 13.50
Total SO2	None Added—Very Low—Low—Medium—High