

THE SOURCE

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|----------------------|---|---------------------|-------------------------|
| Producer | Weingut Emmerich Knoll | | |
| Wine | 2013 Riesling, Ried Pfaffenberg, Selection | | |
| Region and Country | Wachau, Austria | | |
| Varietal(s) | Riesling | | |
| 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. | | |
| Soil | Pfaffenberg is divided into two parts. The eastern part is darker paragneiss bedrock and the western, where Knoll's vineyards are, ortogneiss. The sandy topsoil is decomposed gneiss with an occasional (albeit small) bit of loess. | | |
| Irrigation | Forbidden—Never—Sometimes | Technical Precision | Nature—Moderate—Nurture |
| Vine Age | Average of 20 years | Altitude(m); Aspect | 280-350; South East |
| Vinification | 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 (~20%) or with cultured neutral yeast (~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. | | |
| Aging | Aged on fine lees for about 7-8 months without bâtonnage. Smaragd wines have more or less the same percentage of wood: Grüner Veltliner in 80% large foudre/20% stainless steel and Riesling in 40-50% large foudre (1000l-4500l) and the difference in stainless steel. The oldest foudres are from the late 1950s and get replaced when needed. Grüner is fined and filtered. Riesling is not fined but filtered. | | |
| Farming | Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown | | |
| Enological Additions | Sulfur Dioxide | | |

Observations (subjective and abstract; based on young wines)

General Impressions

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|---------------------|---|---------------|----------------------------|
| 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)

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|-----------|-------------------------------------|---------------------------|---------|
| Alcohol % | 13.0 - 13.50 | Titrateable Acidity (g/L) | 6.5-8.0 |
| pH | N/A | Residual Sugar (g/L) | >6 |
| Total SO2 | None Added—Very Low—Low—Medium—High | | |

Notes compiled in 2019 by Ted Vance (The Source) and Emmerich Knoll
Read more about The Source and Weingut Knoll at www.thesourceimports.com