

THE SOURCE

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| Producer | Malat | | |
| Wine | 2017 Grüner Veltliner, 'Gottschelle' | | |
| Region and Country | Kremstal, Austria | | |
| Varietal(s) | Grüner Veltliner | | |
| Terroir | Malat's vineyards are located on the right bank (south side) of the Danube. Despite large topographical differences on the two sides of the river, all of the Kremstal is similarly influenced by the cold winds of the Waldviertel from the north and forests from the south, which creates a tug-of-war with the warm Pannonian climate from the east. The name Gottschelle originates from the middle ages where it meant "sharp ledges on the ridges." There is such a ledge on the Gottschelle with a deep decline to a small road below. The soil is comprised of sandy, loamy silt with loess that was formed during different phases of the most recent Ice Age. | | |
| Soil | A deep topsoil of calcium rich löss (fine wind blown sand) with gravels deposited by the Danube. The bedrock is granulite but is meters below the loess and perhaps not in contact with vine root systems. | | |
| Irrigation | Forbidden—Never—Sometimes | Technical Precision | Nature—Moderate—Nurture |
| Vine Age | Average 25 years (2019) | Altitude(m); Aspect | 240; East |
| Vinification | The grapes are hand picked and selected without botrytis. The press is gentle and the fermentation is made spontaneous with natural yeast in 2500-liter old barrels. The first sulfite addition is done right after pressing and before fermentation. | | |
| Aging | 6-8 months in old 2500-liter barrels on fine lees. No fining. Filtered. | | |
| Farming | Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown | | |
| Enological Additions | Sulfur Dioxide | | |

Observations (subjective and abstract; based on young wines)

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| General Impressions | White and Orange Fruit, Mineral, Marine, Stony, Dried Grass and Grain | | |
| 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 % | 12.5 - 13.50 | Titrateable Acidity (g/L) | 5.0-6.5 |
| pH | 3.20-3.40 | Residual Sugar (g/L) | Dry |
| Total SO ₂ | None Added—Very Low—Low—Medium—High | | |

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