

THE SOURCE

Producer	Peter Veyder-Malberg		
Wine	2017 Grüner Veltliner, Wachauer Liebedich		
Region and Country	Austria		
Varietal(s)	Grüner Veltliner		
Terroir	“This Grüner Veltliner was sourced from various terraced vineyards, some with old vines: Bruck, Schön, Buschenberg, Hochrain and Loibenberg. The quantity from each plot is too small for individual bottlings, yet the quality is potentially superb from these predominantly primary rock (gneiss) sites. Starting with the vintage of 2014 also the grapes of the flat vineyard Kreutles in Unterloiben are part of this blend. Therefore Liebedich is from now on my, authentic Wachau Grüner Veltliner, representing the typical characteristics of the region and the vintage in a ‘drinking animating’ way. In some vineyards I manage the soil with a tractor and for that reason, I do not use my neck label “Handarbeit” which signifies a wine that is farmed completely by hand.”-Peter Veyder-Malberg		
Soil	Gföhler gneiss (orthogneiss), mica-schist, sand and löss.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Age between 4-66 years (2019)	Altitude(m); Aspect	230-300; South/South West
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	5 months in stainless. Fined and lightly filtered.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
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 %	11.6-12.6	Titrateable Acidity (g/L)	5.2-6.4
pH	3.20-3.40	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