THE SOURCE

Peter Veyder-Malberg

2021 Grüner Veltliner, Wachauer Liebedich

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	"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
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 Veltlinesr 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 %	11.6-12.6
Total SO2	None Added—Very Low—Low—Medium—High

To learn more about The Source and Peter Veyder-Malberg, visit www.thesourceimports.com.