

THE SOURCE

Producer	Peter Veyder-Malberg		
Wine	2015 Riesling, Elsarner Brandstatt		
Region and Country	Wachau, Austria		
Varietal(s)	Riesling		
Terroir	Brandstatt is located in the Spitzer Graben, a valley to the far western end of the Wachau and not within sight or much influence from the Danube river. Here the weather is slightly more extreme in peak summer and low winter temperatures compared to vineyards within sight of the Danube, which makes it more susceptible to frost than much of the Wachau within the river gorge. Peter's vines range between 440-480 meters of altitude and face South, which brings the much-needed sunshine of the later day to find ripeness within this cold valley and at such a high elevation; it's always the last vineyard to be picked within Peter's range. He bought the land in 2009, with most of it being abandoned. After repairing about 70% of the collapsed stone walls he planted Riesling from Buschenberg cuttings.		
Soil	Mica schist bedrock and decomposed mica schist topsoil.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1979	Altitude(m); Aspect	440-480; South
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 too much reduction and lower temperatures 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 the spring.		
Aging	Aged in 300-liter old oak barrels (3 total) until the end of winter then put in stainless steel for another 6 months, bottled in August. Sterile filtered (to remove lactic acid bacteria to prevent malolactic fermentation in bottle). No fining.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfur Dioxide		

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 %	12.4-12.6	Titrateable Acidity (g/L)	6.5-7
pH	3.20-3.25	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