

THE SOURCE

PETER VEYDER-MALBERG

WACHAU



2020 RIESLING, SCHÖNER

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

The Riesling Schöner is the first picking of slightly botrytised grapes from terraced vineyard sites planted between 1977-2012, including Bruck, Brandstatt, Buschenberg, and Burgstall. At 220-470m altitude, the bedrock and topsoil ranges between mica schist and alluvial sand with numerous south and east exposures.

CELLAR NOTES

Grapes are macerated up to 24 hours (depending on ripeness, with riper grapes receiving less time), then pressed over 6-8 hours, tank settled for a day and naturally fermented at 24°C max and aged for 8 months in steel. Malolactic is inhibited by low temperatures, and the first sulfites are added at bottling. It's filtered but not fined. The residual sugar ranges between 50-70g/L, depending on the year.

