

THE SOURCE

Producer	Malat
Wine	
Region and Country	Kremstal, Austria
Varietal(s)	Pinot Noir
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. These grapes come from two vineyards close to Danube which were flooding zones before the hydroelectric dams were installed; the result is a fertile topsoil with limestone cobbles and a mix of various gravels.
Soil	Close to the Danube and as a result is mostly composed of fertile topsoil mix of loess and deep river gravel.
Irrigation	Forbidden—Never—Sometimes Technical Precision Nature—Moderate—Nurture
Vine Age	Mix of 10-50 year old vines (2019) Altitude(m); Aspect 200;
Vinification	The grapes are hand picked and selected without botrytis. The berries are gently destemmed, depending on the vintage there is a small amount of whole clusters used. The first sulfite addition is done before the spontaneous fermentation with natural yeast. After fermentation the young wine is racked into a stainless steel tank for sedimentation, then put in used barrels as well as in bigger wood casks where malolactic takes place after several month.
Aging	18 months in old 300l – 2,500l wood barrels
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
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 %	12.5-13.5	Titrateable Acidity (g/L) 5.0-5.5
pH		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