THE SOURCE

Malat 2021 Pinot Noir

Varietal(s) Pinot Noir

Region Kremstal, Austria

Short Summary

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.

Cellar Notes 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.

Farming Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist

Alcohol % 12.5-13.5

Total SO2 None Added—Very Low—Low—Medium—High