

Malat 2021 Pinot Noir

Varietal(s)	Pinot Noir
Region	Kremstal, Austria
Short Summary	Ninth-generation winegrower, Michael Malat took the lead from his father, Gerald, at their Kremstal winery that dates to 1722. Kremstal is a climatic tug-of-war between eastern Pannonian warm winds and cold northern and western winds, and home to diverse soils on large terraces, from loess (wind-blown calcareous fine sands), gravels and various formations of limestone, mica-schist and granulite.
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