

THE SOURCE

2013 Grüner Veltliner, Loibenberg, Smaragd Magnum

Varietal(s)	Grüner Veltliner
Region	
Short Summary	
Terroir	<p>The 30 hectares of vines on this mountain located in the eastern section of the Wachau are exposed to a Pannonian climate that leaves its signature on the wines of these vineyards. Despite this the warmth is moderated by vast differences in altitude. 200 vertical meters separate the Danube and the border of the forest at 420 meters. The steep terraces of Gfoehler gneiss and loess combine with the climate for a large versatility in wine styles. Loibenberg faces mainly south and marks the entrance of the Wachau Gorge. Fuller bodied Smaragd wines are generally sourced from the lower terraces and are harvested slightly earlier than much of the rest of the Wachau. On Loibenberg, the Riesling vines are located further up the hill and mostly on stony gneiss soils, while Grüner Veltliner is more favorable in the deeper rich loess soils lower on the slope.</p>
Cellar Notes	<p>Smaragd Grüner Veltliners and Rieslings are treated more or less the same in the vinification. Grapes are hand harvested, then crushed to break all the berries and macerated with stems for 1-8 hours (rarely longer); considerations are based on the season, grape temperature and logistic needs in the winery. The grapes are not gently pressed/handled in order to encourage the extraction of more phenolic compounds. The juice is settled overnight, racked off the heavy sediments to another tank or large foudre (1000l-4500l). Fermentations last 7-10 days and are either spontaneous ($\approx 20\%$) or with cultured neutral yeast ($\approx 80\%$)—temps between 24-27°C. The first sulfite addition is made a week or more after fermentations are complete, usually at the first racking. Malolactic fermentation is not desired and rarely happens.</p>
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13.0 - 13.50
Total SO2	None Added—Very Low—Low—Medium—High