

THE SOURCE

2012 Riesling, Ried Loibenberg, Smaragd Magnum

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| Varietal(s) | Riesling |
| Region | |
| Short Summary | |
| Terroir | Ried Schütt sits beneath Höhereck inside of a combe (known as the Mental Gorge, or Mentalgraben) where water eroded the eastern neighboring hillside of the Loibenberg vineyard. The combe brings in cold air from the Waldviertel forest behind and above the vineyards, contributing tension to balance out its deep power. The vineyard is relatively flat (an unusual look for a great Riesling vineyard in the Wachau, which are usually on terraced hillsides) and composed primarily of hard orthogneiss bedrock and decomposed gneiss topsoil with a mixture of different sized gneiss stones and sand deposited by the water flow. Knoll's parcels are on the western (Dürnstein) side of Schütt and cover a large part of the core section in the line of the combe. While the soils are similar, the combe brings more cold air to these parcels than Schütt's Grüner Veltliner sections. |
| Cellar Notes | 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 (≈20%) or with cultured neutral yeast (≈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. |
| Farming | Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist Sulfur Dioxide |
| Alcohol % | 12.5 - 13.50 |
| Total SO2 | None Added—Very Low—Low—Medium—High |