

# THE SOURCE

## Peter Veyder-Malberg

### 2022 Riesling, Weissenkirchner Buschenberg

Varietal(s)	Riesling
Region	Wachau, Austria
Short Summary	The rebellious and independently spirited Peter Veyder-Malberg works his vineyards organically, and mostly out of sight of the Danube in the Wachau's coldest section, the Spitzer Graben, while others are scattered throughout the rest of the region. Rieslings are predominantly grown on gneiss and mica schist up on the steep, vertigo-inducing terraces, and Grüner Veltliners on the lower slopes largely influenced by loess.
Terroir	Located within the commune of Weißenkirchen (but to the east and out of sight of the village), nearing the center of the Wachau river gorge, the extremely steep terraces of Buschenberg sit close to the Danube river and Peter's parcel nears 350 meters of altitude. The well-known vineyard just to the west, Ried Klaus, shelters the vines from strong winds and evening sun, which shades Buschenberg in the summer and fall as early as 5-6pm. Its East/Southeast exposition brings the morning sun, favorable for wines intended to be led by more fresh tension and less solar power, and reduces the level of botrytis. The mica schist bedrock and decomposed mica schist topsoil differs from its famous neighbor (Klaus), which is a mix of paragneiss and migmatite-amphibolite (a mix of metamorphic and volcanic rock), löss and decomposed sandy stony topsoil originating from the bedrock.
Cellar Notes	Once the grapes are picked (usually in two pickings for each vineyard, completely avoiding botrytis) they may be macerated for up to 24 hours, depending on the year—higher acid years longer, warm years close to nothing. Basket pressed for 6-8 hours to give clean juice with quality tannins which helps with mouth feel and protection against oxidation, in turn lowering the amount of sulfites needed to properly protect the wine. Tank settled up to 24 hours—cleaner fruit settles less time or none at all. Fermentations are all natural and in a mix (depending the wine) of stainless steel and 300l-1500l old barrels and usually peak between 20-25C—higher temperatures may develop unwanted reductive elements and lower temperatures more unwanted superficial ester notes. Malolactic fermentation is always natural and usually is completed in Grüner Veltliner and rarely in Rieslings. First sulfite additions are made after fermentation for Riesling in December or January following the harvest and after malolactic fermentation for Grüner Veltliner in the spring.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13.4-13.8
Total SO2	None Added—Very Low—Low—Medium—High

To learn more about The Source and Peter Veyder-Malberg, visit [www.thesourceimports.com](http://www.thesourceimports.com).