

Malat

2018 Grüner Veltliner, 'Gottschelle'

Varietal(s)	Grüner Veltliner
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. The name Gottschelle originates from the middle ages where it meant "sharp ledges on the ridges." There is such a ledge on the Gottschelle with a deep decline to a small road below. The soil is comprised of sandy, loamy silt with loess that was formed during different phases of the most recent Ice Age.
Cellar Notes	The grapes are hand picked and selected without botrytis. The press is gentle and the fermentation is made spontaneous with natural yeast in 2500-liter old barrels. The first sulfite addition is done right after pressing and before fermentation.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	12.5 - 13.50
Total SO2	None Added—Very Low—Low—Medium—High