

THE SOURCE PETER VEYDER-MALBERG WACHAU



2023 RIESLING, SCHÖNER

PRODUCER OVERVIEW

A rebellious and independently spirited winegrower, Peter works his vineyards organically, and mostly out of sight of the Danube in the Wachau's coldest section, the Spitzer Graben, while his others are scattered throughout the northside of the appellation. Rieslings are predominantly grown on variations of gneiss and mica schist higher up on the steep, vertigo-inducing terraces, and Grüner Veltliners are grown on the lower slope and largely influenced by loess. Spontaneous fermentations take place with some skin maceration prior to pressing (a few hours to a full day) depending on each vintage and aging takes place between steel and 300l-1500l old barrels (seldom new). All are lightly filtered and the Grüner Veltliner is always fined—a universal practice due to this variety's abundant proteins.

VINEYARD DETAILS

The Riesling Schoner is the first picking of slightly botrytised grapes from terraced vineyard sites planted between 1977-2012, including Bruck, Brandstatt, Buschenberg, and Burgstall. At 220-470m altitude, the bedrock and topsoil ranges between mica schist and alluvial sand with numerous south and east exposures.

CELLAR NOTES

Grapes are macerated up to 24 hours (depending on ripeness, with riper grapes receiving less time), then pressed over 6-8 hours, tank settled for a day and naturally fermented at 24°C max and aged for 8 months in steel. Malolactic is inhibited by low temperatures, and the first sulfites are added at bottling. It's filtered but not fined. The residual sugar ranges between 50-70g/L, depending on the year.

