

THE SOURCE PETER VEYDER-MALBERG WACHAU



2023 GRÜNER VELTLINER, 'VIESSLING'

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 Grüner Veltliner "Viessling" comes from vines planted in the Spitzer Graben in 2000 facing directly east on micaschist bedrock and topsoil. All are southerly exposures on either terraces or plateaus between Loiben and Spitz at 200-270m. The soils are principally calcareous loess and river deposits.

CELLAR NOTES

The 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 in steel and old 300-1500L barrels for 5 months. Malolactic is completed, and the first sulfites are added between malolactic and bottling. It's fined and lightly filtered.

