THE SOURCE

Producer	Ingrid Groiss
Wine	2015 Grüner Veltliner , 'Schablau Reserve'
Region and Country	Weinviertel, Austria
Varietal(s)	Grüner Veltliner
Terroir	The Weinviertel is many things to Austrian wine country: its northernmost region, highest volume production, perhaps its most extreme climate with freezing winters and cold summer nights with sometimes scorching and dry summer days, the lowest precipitation and soil types/structures that can change from meter to meter with a range of loess, sand, gravels, primary rock, limestone marls, radiolite chert, conglomerates and more—all depositions from former times by seas that came and went followed by the Danube River (called Urdonau then) which once flowed through. The Groiss vineyards are located in the western end of the Weinviertel, principally in Fahndorf and Breitenwaida, on hilly countryside where the climate is on the extreme side of high to low temperatures with very suitable well-drained but deep alluvial soils and little to no bedrock.
Soil	Conglomerate soils composed of former Danube deposits, quartz stones; topsoil of gravel, quartz and organic matter.
Irrigation	Forbidden—Never—Sometimes
Technical Precision	Nature—Moderate—Nurture
Vine Age	Planted in 1956
Altitude(m); Aspect	250-300; South West
Vinification	Once the grapes are recieved a pre-fermentation maceration of the grapes is made and the amount of time based on their health and what the year brought (cold vintages longer, warm vintages less) and usually spans about 6-18 hours. Sulfites are added as late as possible and never in the grape must; this allows some of the more unstable phenols to oxidize there and not later in the wine which helps the wine's resistance to oxidation later. Some sulfite additions won't be made for longer than 6 months and is based on how turbid the wine remains; the more turbidity the less need for sulfite protection so once the wine begins to fall clear she will add it. Grapes are destemmed before press and the natural fermentation is made in stainless steel with a max temperature of 22-25C and can last months. Malolactic rarely happens (less than 10%) and is not desired.
Aging	Aged in stainless steel. All the Grüner Veltliners are fined. This wine is filtered with plate/frame filter.
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown Organic conversion began in 2016
Enological Additions	Sulfur Dioxide. Bentonite, a natural clay used for protein heat stability. (Grüner Veltliner often requires fining because of its large quantity of proteins. Riesling does not have a lot of protein by comparison and is rarely fined.)

Observations (subjective and abstract; based on young wines)

General Impressions			
Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

Lab Analysis (general range)

Alcohol %	13 - 13.50	Titratable Acidity (g/L)	5.0-5.5
pH		Residual Sugar (g/L)	Dry
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Ingrid Groiss
Read more about The Source and Ingrid Groiss at www.thesourceimports.com