

## Furth Gruner Veltliner, Kremstal, Weingut Malat

Kremstal, Austria



<b>Product code</b>	MA03ZZWC
<b>Grapes</b>	Gruner Veltliner
<b>Country</b>	AUSTRIA
<b>ABV%</b>	12
<b>Case Size</b>	12
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Malat Weingut
<b>Vintage</b>	2023



Organic Conversion



Vegetarian

**MALAT**

### Producer

Dating from 1722, with vineyards in the regions of Kremstal and Wachau. Winemaker Michael Malat, believes in the natural purity of wine, thereby not changing the profile of the grape. He uses no irrigation, planting his vines intensively, minerality coming from the terroir. He uses no Botrytis, and if present he will take it out. Natural fermentation needs cloudiness, nutrients and yeasts; you can't do this with botrytis. An abundance of small tanks in the winery, allow all blocks to be fermented separately. Michael reckons Pinot Noir, Riesling and Chardonnay are the varietal that will thrive in future years, climate change being an important factor.

### Tasting Notes

Spicy, herbal nose with grapefruit and lemon. Green apple on the palate with a crisp and refreshing finish.

### Viticulture

Located in the Kremstal region, the Malat Estate sits on the hillside of Gottweiger Berg where the vineyards benefit from a microclimate regulated by the Danube River, with hot days and cool nights. With its soil composition of loess, gravel and primary rock, the Malat estate has plots of vineyard that express the different terroir and flavour profiles of the Gruner Veltliner and Riesling grapes. The Furth-Palt Gruner Veltliner comes from 10-50 year old vines around the village of Palt on a soil composition of primary rock and loess. The farming is organic and the grapes are harvested by hand.

### Winemaking

Harvest handpicked Fermentation spontaneous steel tank  
Maturing large wooden barrel