

Furth Gruner Veltliner, Kremstal, Weingut Malat

Kremstal, Austria



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



Organic Conversion



Vegetarian



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