

2022

# Ried HÖHLGRABEN Kremstal DAC

MALAT



## Der Klassiker.

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Wald und Wiese, elegant, finessenreich.

*Der perfekte Speisenbegleiter.*



**Origin:** Austria, Kremstal DAC, Furth at Göttweig  
**Quality grade:** Lagenwein  
**Site:** Ried HÖHLGRABEN  
**Varietal:** Grüner Veltliner

**Wine Type:** Still wine | white | dry  
**Alcohol:** 0 %

## Harvest and Maturing

**Harvest:** handpicked  
**Fermentation:** spontaneous  
steel tank  
**Maturing:** large wooden barrel

## Vineyard

**Geographical Orientation:** north west  
**Soil:** conglomerate  
loess  
calcareous



Ried Höhlgraben: Weathered stone and gravel Blasted by frost and water, crushed over millions of years – if you talk about weathering, there are elemental forces, periods and powers behind it. Even granite turns to dust eventually – if enough time is involved. The minerals that dissolve from the stone in the process are dispersed; influences such as wind, weather and strong temperature contrasts all play a major role. Between the Steinbühel and Gottschelle, in the Höhlgraben, there is a mixture of weathered stone and gravel soils along with the deposits from the Old Danube. Over this is a loess layer, 20 to 40 centimetres thick. Since Malat was established in 1722, the winery has been cultivating the Höhlgraben vineyard. Today, there are many parcels with a variety of Veltliner clones and vines of different ages.