

# Ried AM ZAUM "sur lie" 2024

Lagenwein

**MALAT**



|                       |                                      |
|-----------------------|--------------------------------------|
| <b>Origin:</b>        | Austria, Niederösterreich            |
| <b>Quality grade:</b> | Lagenwein                            |
| <b>Site:</b>          | Ried AM ZAUM                         |
| <b>Site Type:</b>     | plateau                              |
| <b>Varietal:</b>      | Pinot Blanc                          |
| <b>Soil:</b>          | alluvial soil<br>loess<br>calcareous |



## Vineyard Site:

A "Zaum", or bridle, typically refers to a small edge of the terrain. The transition between flat and steep. This vineyard takes its name as an offshoot of the Silberbichl site. The Zaum is exactly where the Silberbichl becomes flat. The transition is particularly exciting because mica schist from the Silberbichl is also present. In the plain, however, alluvial soil from the Danube predominates. The humus-rich upper layer is supported by gravel, providing the soil with enough permeability to prevent waterlogging. These are ideal conditions for thin-skinned Burgundy varieties.




## Cellar

|                       |                                   |
|-----------------------|-----------------------------------|
| <b>Harvest:</b>       | handpicked                        |
| <b>Grape Sorting:</b> | manual                            |
| <b>Fermentation:</b>  | spontaneous<br>steel tank         |
| <b>Maturing:</b>      | large wooden barrel   used barrel |
| <b>Bottling:</b>      | screw cap                         |

Weingut MALAT | Hafnerstraße 12 | 3511 Furth at Göttweig | Austria

+43 2732 82934

weingut@malat.at | www.malat.at |  www.instagram.com/malat.weingut.hotel/ | www.malat.at/wp/shop/ | www.facebook.com/WeingutMalat/

## Data

|                              |                          |
|------------------------------|--------------------------|
| <b>Wine Type:</b>            | Still wine   white   dry |
| <b>Alcohol:</b>              | 12.5 %                   |
| <b>Residual Sugar:</b>       | 2.5 g/l                  |
| <b>Acid:</b>                 | 6.1 g/l                  |
| <b>Certificates:</b>         | AT-BIO-402               |
| <b>Drinking Temperature:</b> | 8 - 10 °C                |
| <b>Aging Potential:</b>      | medium                   |

## Product Codes

**EAN:** 9120008896496

### **Creamy minerality**

Yeasty nuances,  
nutty, fresh and delicately sparkling,  
dense fruit structure and fine spice.