

2024

Ried AM ZAUM "sur lie"

Niederösterreich

MALAT



Creamy minerality

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



Origin: Austria, Niederösterreich
Quality grade: Lagenwein
Site: Ried AM ZAUM
Varietal: Pinot Blanc

Wine Type: Still wine | white | dry
Alcohol: 12.5 %
Residual Sugar: 2.5 g/l
Acid: 6.1 g/l
Certificates: AT-BIO-402

Harvest and Maturing

Harvest: handpicked
Fermentation: spontaneous
steel tank
Maturing: large wooden barrel | used barrel

Vineyard

Soil: alluvial soil
loess
calcareous

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.

