

# 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.

