

# 2024 Ried HÖHLGRABEN Kremstal DAC

MALAT



## Most traditional Malat vineyard in the Palter Höhlgraben

A classic that wields a fine blade; elegant; classic with delightful drinkability for any occasion.



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

**Wine Type:** Still wine | white | dry  
**Alcohol:** 12.5 %  
**Residual Sugar:** 2.2 g/l  
**Acid:** 4.9 g/l  
**Certificates:** AT-BIO-402  
**Drinking Temperature:** 8 - 10 °C  
**Aging Potential:** medium

## Harvest and Maturing

**Harvest:** handpicked  
**Grape Sorting:** manual  
**Fermentation:** spontaneous  
steel tank  
**Maturing:** large wooden barrel  
**Bottling:** screw cap

## Vineyard

**Site Type:** hilly land  
**Geographical Orientation:** north west  
**Soil:** conglomerate  
loess  
calcareous



AT-BIO-402  
Österreich-Landwirtschaft



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.



## Product Codes

EAN: 9120008896533