



TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

Bergdistel Grüner Veltliner

Smaragd 2017

vineyard: selected vineyards around Dürnstein

soil composition: Gföhler Gneis & primary rock

altitude: ~200 - 400 m

exposure: south-east

average age of vines: ~50 years

varietals: 100% Grüner Veltliner

farming practice: traditional, hand harvest – no herbicides, no pesticides

the vineyard

Prof. Adolf Distelberger (1930 - 2003) was responsible for the renovation of the collegiate church of Dürnstein. He was also the inspiration and godfather for this wine. Symbolic for the comprehensive Wachau Valley, the grapes for this wine grow in the most individual crus. According to a small book about the origin Tegernsee vineyards from 1427, the grapes were picked and co-fermented from these old vineyard sights – it is a dedication to the first days of the winery and its tradition.

wine production

harvest time: end of October 2017

fermentation: cool fermentation in stainless steel tanks

ripening: 4 months in stainless steel tanks

alcoholic content: 13.5 % by vol

total acidity: 5.1 g/l

residual sugar: 1.1 g/l

potential: 2018 – 2028

tasting notes

The complexity of Bergdistel Grüner Veltliner Smaragd® is a guarantee for precisely defined minerality - finely drawn, crystal clear with brilliant length, finesse and harmony and an attractive bouquet of Cox Orange apples, blossom honey and floral hints. On the palate it is juicy and round with a balanced acidity.

food pairing

perfectly accompanies are deep fried meats or the traditional Austrian "Tafelspitz" (beef pot roast)

ideal temperature to drink

45-50 °F



Winery Tegernseerhof

Dürnstein, Wachau, Austria

www.tegernseerhof.com

office@tegernseerhof.com

wine-maker: Martin Mittelbach

size: ~66 acres

total annual production: ~150.000 btl.

grape varieties: 60% Grüner Veltliner,
30% Riesling, 5% Zweigelt, 3% Pinot Noir,
2% mixed varieties

region: Wachau - Austria

geography: west of Vienna next to the
river Danube

climate: continental

soil: Gföhler Gneis



"The Wines from Austria" | www.kwselection.com | kwittauer@gmail.com

Klaus Wittauer
703-624-6628
kwittauer@gmail.com

UPC: 787 263 315 002

bottles/case: 6
cases/layer: 13