



TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

Ried Loibenberg Grüner Veltliner Smaragd 2017

vineyard: Ried Loibenberg

soil composition: Gföhler Gneiss with loess deposits

altitude: ~200-420 m

exposure: south

average age of vines: ~ 50 years

varietals: 100% Grüner Veltliner

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

the vineyard

Loibenberg is the second monumental site in the eastern Wachau. The vines on this mountain are exposed to a Pannonian climate that leaves its signature on the wines of these vineyards. Despite this, the warmth is moderated by vast differences in altitude. 200 vertical metres separate the Danube and the border of the forest at 420 metres. The steep terraces of Gfoehler gneiss and loess combined with the climate guarantee a large versatility in wine styles.

wine production

harvest time: mid of October 2017

fermentation: cool fermentation in stainless steel tanks

ripening: almost half a year in stainless steel tanks

alcoholic content: 13.5 % by vol

total acidity: 4.8 g/l

residual sugar: 1.3 g/l

potential: 2018 – 2028

tasting notes

This Grüner Veltliner smaragd shows a nuanced bouquet of ripe melon hints, candied oranges, pears and quinces. It persuades with balanced texture, spicy aftertaste, taut acid frame and a long mineral finish.

food pairing

A versatile accompaniment to food.

ideal temperature to drink

45-50 °F



Winery Tegernseerhof

Dürnstein, Wachau, Austria
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wine-maker: Martin Mittelbach

size: ~66 acres

total annual production: ~150.000 btls.

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



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bottles/case: 6
cases/layer: 13
cases/palett: 100