



TEGERNSEERHOF
WEINGUT MITTELBACH · WACHAU - AUSTRIA

Ried Schütt Grüner Veltliner

Smaragd® 2017

vineyard: Ried Schütt

soil composition: sandy, deep and stony

altitude: ~200 - 250 m

exposure: south

average age of vines: ~ 50 years

varietals: 100% Grüner Veltliner

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

the vineyard

The Schütt site in the west is an alluvial fan of a mountain torrent. Five hectares of Riesling and Grüner Veltliner vines are rooted in rubble eroded from weathered primary rock. The vibrant style of our Grüner Veltliner Smaragd® is derived not only from its geological foundation, but also the influence of cool winds that sweep down through the Mental Gorge from the Loibenberg bringing decisive cooling particularly in the night.

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: 5.0 g/l

residual sugar: 2.2 g/l

potential: 2018 – 2028

tasting notes

This mineral Grüner Veltliner Smaragd® shows both easiness & complexity, which underlies the uniqueness of this outstanding cru. Complex aromas of pears and tobacco, tight structure with a delight creamy aftertaste. Savoury, long and mineral finish.

food pairing

A versatile accompaniment to food.

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: Gfoehler Gneis



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bottles/case: 6
cases/layer: 13