



# TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

## Ried Loibenberg Riesling Smaragd® 2017

**vineyard:** Ried Loibenberg  
**soil composition:** Gfoehler Gneiss with loess deposits  
**altitude:** ~200 - 420 m  
**exposure:** south east  
**average age of vines:** ~60 years  
**varietals:** 100% Riesling  
**farming practice:** traditional, hand harvest – no herbicides, no pesticides

### **the vineyard**

Loibenberg is the second monumental site in the eastern Wachau. The 25 hectares of 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 meters separate the Danube and the border of the forest at 420 meters. The steep terraces of Gfoehler gneiss and loess combine with the climate for a large versatility in wine styles.

### **wine production**

**harvest time:** end of October 2017  
**fermentation:** cool fermentation in stainless steel tanks  
**ripening:** almost half a year in stainless steel tanks

**alcoholic content:** 13% by vol  
**total acidity:** 6.7 g/l  
**residual sugar:** 2.7 g/l  
**potential:** 2018 – 2028

### **tasting notes**

Elegance and subtle minerality combined with intense flavours like peaches, pineapples and passion fruit. Its vibrant acidity paired with a light creamy texture and a long lingering finish the Loibenberg Riesling proves its reputation of being a terrific & exceptional wine - made for decades!

### **food pairing**

grilled fish, asparagus, Asian cuisine

### **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