



TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

Ried Steiner Pfaffenberg Riesling 2017

vineyard: Ried Steiner Pfaffenberg
soil composition: primary rock and loam
altitude: ~250 - 375 m
exposure: south east
average age of vines: ~40 years
varietals: 100% Riesling
farming practice: traditional, hand harvest – no herbicides, no pesticides

the vineyard

The single vineyard Pfaffenberg is situated north of the Danube River, from Stein till Krems and belongs geographically to the winegrowing region Kremstal. The grapes grow on steep terraces with a slope angle of over 40 % and the soil mostly consists out of primary rock and loam.

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: 7.1 g/l
residual sugar: 1.1 g/l
potential: 2018 – 2028

tasting notes

Cooler climate and the Danube River nearby are responsible for complex, tangy and durable wines with a lot of finesse. Riesling Pfaffenberg convinces with elegance, depth and uniqueness.

food pairing

Perfect dining companion as well as enjoying it "solo"!

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



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

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

UPC: 787 263 315 163

bottles/case: 12
cases/layer: 13
cases/palett: 56