



TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

Ried Steinertal Riesling Smaragd® 2017

vineyard: Ried Steinertal
soil composition: orthogneis
altitude: ~230 - 300 m
exposure: south east
average age of vines: ~ 60 years
varietals: 100% Riesling
farming practice: conventional – no herbicides, no pesticides – hand harvest

the vineyard

The vineyards of Steinertal form a giant Amphitheatre cut into the solid rock. Facing South East and surrounded by massive rock formations, the vineyards offer themselves a spectacular view. At night, a cold North wind blows across the Steinertal vineyards. The terraces appear like stony tiers, symmetrically grown out of the rock itself, they are covered with a soft layer of sand – ideal conditions for vines. A native of this environment, the Riesling Steinertal appears like a refined artist.

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: 13.5% by vol
total acidity: 6.4 g/l
residual sugar: 3.3 g/l
potential: 2018 – 2028

tasting notes

It is characterized by a noble fragility and plays many different roles when consumed. At times tart and salty, at times reminiscent of peaches, each sip creates a new association. The Riesling from Steinertal polarizes and the vineyard itself leaves its mark more than any other cru in the Wachau - pure & straight!

food pairing

roasted vegetables, rice dishes and pasta

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 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