



TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

Ried Loibenberg Riesling Smaragd® 2022

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
fermentation: cool fermentation in stainless steel tanks
ripening: almost half a year in stainless steel tanks

alcoholic content: 13% by vol
total acidity: 6 g/l
residual sugar: 5.1 g/l
potential: 2024 – 2032

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

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wine-maker: Martin Mittelbach

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