



# TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

## Bergdistel Grüner Veltliner

Smaragd® 2018

**vineyard:** selected vineyards around Dürnstein

**soil composition:** Gfoehler Gneis & primary rock

**altitude:** ~200 - 400 m

**exposure:** south-east

**average age of vines:** ~50 years

**varietals:** 100% Grüner Veltliner

**farming practice:** traditional, hand harvest – no herbicides, no pesticides

### the vineyard

Prof. Adolf Distelberger (1930 - 2003) was responsible for the renovation of the collegiate church of Dürnstein. He was also the inspiration and godfather for this wine. Symbolic for the comprehensive Wachau Valley, the grapes for this wine grow in the most individual crus. According to a small book about the origin Tegernsee vineyards from 1427, the grapes were picked and co-fermented from these old vineyard sights – it is a dedication to the first days of the winery and its tradition.

### wine production

**harvest time:** October 2018

**fermentation:** cool fermentation in stainless steel tanks

**ripening:** about 4 months in stainless steel tanks

Selective hand harvest of ripe and healthy grapes multiple times. Destemmed, skin contact for 12-24 hours, pressed and fermented in stainless steel tanks.

**alcoholic content:** 13.5% by vol

**total acidity:** 4.8 g/l

**residual sugar:** 1.1 g/l

**potential:** 2019 – 2029

### tasting notes

The complexity of Bergdistel Grüner Veltliner Smaragd® is a guarantee for precisely defined minerality - finely drawn, crystal clear with brilliant length, finesse and harmony. The perfect introduction to the joys of high-end Grüner.

### food pairing

Perfect accompanies are deep fried meats or the traditional Austrian "Tafelspitz" (beef pot roast).

### ideal temperature to drink

45-50 °F



## Winery Tegernseerhof

Dürnstein, Wachau, Austria  
[www.tegernseerhof.com](http://www.tegernseerhof.com)  
[office@tegernseerhof.com](mailto:office@tegernseerhof.com)

**wine-maker:** Martin Mittelbach  
**size:** ~66 acres

**total annual production:** ~200.000 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