



TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

Ried Höhereck Grüner Veltliner

Smaragd® 2019

vineyard: Ried Höhereck

soil composition: Gfoehler Gneis, feldspar

altitude: ~207 - 315 m

exposure: south east

average age of vines: ~60 years

varietals: 100% Grüner Veltliner

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

the vineyard

The Höhereck vineyard, just half a hectare in size, lies on a beautiful South Eastern slope right in the heart of the rocky high land. It was laid out by hand sixty years ago, using our own selections of Grüner Veltliner grapes. The steep terraces of Höhereck end in the Mentalgraben, carved deep into the rough stone ground. Cold air from the Waldviertel flows through here towards the Danube River.

wine production

harvest time: October 2019

fermentation: cool fermentation in stainless steel tanks

ripening: almost half a year 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: 14% by vol

total acidity: 5.7 g/l

residual sugar: 4.5 g/l

potential: 2020-2030

tasting notes

Its unique location lends our Smaragd® Höhereck its mineral aroma and wild, smoky character - which reminds of flint stones. The synergy of old vines, barren soil and cooler climate appears in a sophisticated Grüner Veltliner Smaragd®, full-bodied, well-balanced and inciting.

food pairing

Höhereck Grüner Veltliner goes very well with roast beef, grilled pork 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: ~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