



TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

Ried Weissenkirchner Zwerithaler

Smaragd® 2019

vineyard: Ried Weissenkirchner Zwerithaler

soil composition: Paragneiss with amphibolite occlusions

altitude: ~200 - 300 m

exposure: south

average age of vines: ~ 80 years

varietals: field blend of different varieties

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

the vineyard

“Zwerithaler” means „between the valleys “. This is a small spot in the market town of Weißenkirchen, dominated by a massive rock in the middle of the vineyard. It is an authentic field blend. A multitude of grapes grow in the picturesque garden, ancient kinds, some of them are not known anymore. It is hardly surprising that the Tegernseerhof Zwerithaler shows a different character each year with a various blend of aromas.

wine production

harvest time: mid of October 2019

fermentation: cool fermentation in stainless steel tanks

ripening: almost half a year in stainless steel tanks

In order to point out the particularity of this vineyard we do not focus on the varieties - selective hand harvest, gently crushed, pressed and fermented in stainless steel tanks.

alcoholic content: 13.5% by vol

total acidity: 5.9 g/l

residual sugar: 5 g/l

potential: 2020-2030

tasting notes

Every sip tastes different, every sip is unique - that's the fascination of the Zwerithaler Gemischter Satz. But one thing is for sure: its vibrant texture, tension and expression on the palate as well as its balanced body guarantee a huge potential for this Smaragd® wine to mature!

food pairing

as it shows so many different flavours it is very versatile

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