



# TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

## Ried Steinertal Riesling Smaragd® 2020

**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 Smaragd® appears like a refined artist.

### **wine production**

**harvest time:** end of September 2020  
**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. Gently crushed, pressed and fermented in stainless steel tanks.

**alcoholic content:** 13 % by vol  
**total acidity:** 5.3 g/l  
**residual sugar:** 6 g/l  
**potential:** 2023 – 2040

### **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 Smaragd® 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



## 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