



TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

T26 Dürnstein Grüner Veltliner Federspiel® Wachau DAC 2021

vineyard: flat vineyards around Dürnstein

soil composition: Gföhler Gneis & alluvial soil

altitude: ~200 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

Dürnstein is the charming and historic town in the heart of the Unesco World Heritage Wachau, which gives its name to our local wines. The vineyards around Dürnstein & Loiben are characterized by deep, sandy soils and occasional gravel deposits. Our vines, which are up to 50 years old, take root in the deepest layers of soil and provide a guaranteed water supply, even in dry years. These are the best conditions for elegant wines that are easy to drink.

wine production

harvest time: September 2021

fermentation: cool fermentation in stainless steel tanks

ripening: 4 months in stainless steel tanks

alcoholic content: 12 % by vol

total acidity: 5 g/l

residual sugar: 2 g/l

potential: 2021 – 2026

tasting notes

Dürnstein Grüner Veltliner Federspiel® is a nuanced & pointed, medium-bodied wine. Animating and lively, paired with a delicate minerality. It fits perfectly with the classic Heurigenjause and light appetizers, as well as an aperitif before the meal.

food pairing

It fits perfectly with the classic Heurigen-jause and light appetizers, as well as an aperitif before the meal.

ideal temperature to drink

45-50 °F



Winery Tegernseerhof

Dürnstein, Wachau, Austria
www.tegernseerhof.at
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wine-maker: Martin Mittelbach

region: Wachau - Austria

geography: west of Vienna next to the river Danube

climate: continental
vegan-friendly



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bottles/case: 12
cases/layer: 14
cases/palett: 56