



TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

Ried Kellerberg Riesling Smaragd® 2022

vineyard: Ried Kellerberg

soil composition: Gfoehler Gneis with loess deposits

altitude: ~200 - 300 m

exposure: south east

average age of vines: ~50 years

varietals: 100% Riesling

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

the vineyard

Gfoehler Gneis is the geological foundation here, the varying expositions of the Kellerberg are predominantly of a south exposition, but some plots have a southeast aspect and the terraces that round the bend toward Flicker valley face directly east. The Kellerberg is Dürnstein's steep landmark mountain. The vines root deeply into the light coloured Gfoehler Gneis which consists mainly of feldspar and quartz covered by sandy loess soil in some parts of Kellerberg.

wine production

harvest time: end of September into October

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: 6 g/l

residual sugar: 5.3 g/l

potential: 2024-2036

tasting notes

Kellerberg Riesling Smaragd® - a fruit explosion with spiciness, power and elegance at once. Longevity is guaranteed and shown in tension, in the remaining long aftertaste and with its unbelievable precision. It tempts you with its aristocratic charm and captivates within the first sip.

food pairing

grilled fish & seafood, spicy curries, roasted vegetables

ideal temperature to drink:

45-50 °F



WINERY TEGERNSEERHOF

Dürnstein, Wachau, Austria
www.tegernseerhof.com
office@tegernseerhof.com

wine-maker: Martin Mittelbach

region: Wachau - Austria

geography: west of Vienna next to the river
Danube

climate: continental

soil: Gfoehler Gneis