

# **Zwerithaler - Gemischter Satz - Smaragd 2022**

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

**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: 2024-2030

### 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



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# **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

UPC: 787 263 315 118

Danube

climate: continental
soil: Gfoehler Gneis

bottles/case: 6 cases/layer: 13