

# **T26 Dürnstein Grüner Veltliner**

Federspiel® Wachau DAC 2023

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 2023

fermentation: cool fermentation in stainless steel tanks

ripening: 4 months in stainless steel tanks

alcoholic content: 12.5 % by vol

total acidity: 5.2 g/l residual sugar: 1.5 g/l potential: 2024 – 2027

## tasting notes

Dürnstein Grüner Veltliner Federspiel<sup>®</sup> 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 Heurigenjause and light appetizers, as well as an aperitif before the meal.

#### ideal temperature to drink

45-50 °F



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# **Winery Tegernseerhof**

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

wine-maker: Martin Mittelbach

region: Wachau - Austria

geography: west of Vienna next to the river Danube

UPC: 787 263 315 064

climate: continental vegan-friendly

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