

# TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

## Bergdistel Grüner Veltliner Smaragd® 2023

**vineyard:** selected vineyards around Dürnstein

**soil composition:** Gfoehler Gneis & primary rock

**altitude:** ~200 - 400 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**

Prof. Adolf Distelberger (1930 - 2003) was responsible for the renovation of the collegiate church of Dürnstein. He was also the inspiration and godfather for this wine. Symbolic for the comprehensive Wachau Valley, the grapes for this wine grow in the most individual crus. According to a small book about the origin Tegernsee vineyards from 1427, the grapes were picked and co-fermented from these old vineyard sights – it is a dedication to the first days of the winery and its tradition.

### **wine production**

**harvest time:** October

**fermentation:** cool fermentation in stainless steel tanks

**ripening:** about 4 months in stainless steel tanks

Selective hand harvest of ripe and healthy grapes multiple times. Destemmed, skin contact for 12-24 hours, pressed and fermented in stainless steel tanks.

**alcoholic content:** 13 % by vol

**total acidity:** 4.9 g/l

**residual sugar:** 2.5 g/l

**potential:** 2024 – 2032

### **tasting notes**

The complexity of Bergdistel Grüner Veltliner Smaragd® is a guarantee for precisely defined minerality - finely drawn, crystal clear with brilliant length, finesse and harmony. The perfect introduction to the joys of high-end Grüner.

### **food pairing**

Perfect accompanies are deep fried meats or the traditional Austrian "Tafelspitz" (beef pot roast).



## Winery Tegernseerhof

Dürnstein, Wachau, Austria  
[www.tegernseerhof.com](http://www.tegernseerhof.com)  
[office@tegernseerhof.com](mailto:office@tegernseerhof.com)

**wine-maker:** Martin Mittelbach

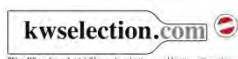
**region:** Wachau - Austria

**geography:** west of Vienna next to the river  
Danube

**climate:** continental

**soil:** Gfoehler Gneis

vegan-friendly



Klaus Wittauer  
703-624-6628  
[kwittauer@gmail.com](mailto:kwittauer@gmail.com)

UPC: 787 263 315 002

bottles/case: 6  
cases/layer: 13