



TEGERNSEERHOF

WEINGUT MITTELBACH · WACHAU - AUSTRIA

Dürnstein Riesling Federspiel® 2023

vineyard: first harvest of ripe Riesling grapes from smaller vineyards and also from Loibenberg, Steinertal & Kellerberg

soil composition: Gföhler Gneis & primary rock

altitude: ~200-400 m

exposure: south-east

average age of vines: ~60 years

varietals: 100% Riesling

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

the vineyard

The stone terraces of the Wachau describe the highest cultural asset and have essential influence on typicality of the wines. Microclimates and different soil types characterize the uniqueness, which gives each of our locations 'innate nature. Consistently, we focus on carving out these fascinating details. Starting the harvest of our Riesling grapes, we first pick the ripest ones for this Federspiel wine from different vineyards in Loiben.

wine production

harvest time: October 2023

fermentation: cool fermentation in stainless steel tanks

ripening: 4 months in stainless steel tanks

alcoholic content: 12.5 % by vol

total acidity: 6,5 g/l

residual sugar: 4 g/l

potential: 2024– 2028

tasting notes

In a corset of balanced acidity, the wine has time to develop and to sprout the fine aromas, like spring flowers. Sunny disposition and mineral tension keep this Riesling under control! Multifaced aromas of white peaches, citrus zest and floral components in the nose - elegant structure with a taut acid frame.

food pairing

Aperitif – cold fish dishes, asparagus

ideal temperature to drink

45-50 °F



Winery Tegernseerhof

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wine-maker: Martin Mittelbach

region: Wachau - Austria

geography: west of Vienna next to the river Danube

climate: continental

soil: Gföhler Gneis



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