

Weingut Tegernseerhof 2018 Gruner Veltliner, Mittelbach

Varietal(s)	Grüner Veltliner
Region	Wachau, Austria
Short Summary	Fifth generation winegrower, Martin Mittelbach runs Tegernseerhof, a winery that dates back to 1176. The Wachau is a climatic tug-of-war between eastern Pannonian warm winds and cold western and northern winds. Organically certified in the early 2020s, Tegernseerhof's vineyards are mostly located in the Wachau's eastern end on gneiss and loess. Martin's razor-sharp wines are aged exclusively in steel.
Terroir	It's hard to dispute this wine as likely the top value in this region from any stellar winegrower. What's more is that it comes from some of the region's most revered terroirs, like Loibenberg, Kellerberg and Steinriegl. The grapes come from mostly young vines from a set of recently purchased vineyards for Weingut Tegernseerhof, the producer of this wine. Martin Mittelbach, the winegrower, wanted to observe how these new wines performed for some years in the cellar to determine what sections would go into his top wines, and what should go into his entry-level wines. For now, it's all in one cuvée and it's classic Mittelbach style: crystalline, energized and pure.
Cellar Notes	Grapes are harvested by hand in small bins. They are whole cluster macerated between 6-36 hours depending on the vintage (higher acid vintages longer, warm years less). The first sulfur addition rarely happens before fermentation but is dependent on the quality of the fruit—perfect fruit may not be sulfured until after primary fermentation. On average about 2/3 of the fermentation is natural and about 1/3 neutral yeasts (used if not naturally started after 10-12 days). Primary fermentation lasts between 1-2 months and is kept below 23 degrees C. The wines sometimes make natural malolactic fermentation.
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Total SO2	None Added—Very Low—Low—Medium—High