

# THE SOURCE

Producer	Weingut Tegernseerhof		
Wine	2018 Gruner Veltliner, Mittelbach		
Region and Country	Wachau, Austria		
Varietal(s)	Grüner Veltliner		
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.		
Soil	A diverse mixture given the range of different sites composed of varying amounts of topsoil and bedrock composed of gneiss (metamorphic mother rock of the Wachau), marble (specifically from Steinriegl), loess, river alluvium (sands, gravels).		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	Young vines	Altitude(m); Aspect	210-300; SE, S, SW
Vinification	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.		
Aging	Stainless steel for 6-9 months on the lees, filtered but not fined before bottling.		
Farming	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		

## Enological Additions

## Observations (subjective and abstract; based on young wines)

### General Impressions

Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

## Lab Analysis (general range)

Alcohol %	Titrateable Acidity (g/L)
pH	Residual Sugar (g/L)
Total SO2	None Added—Very Low—Low—Medium—High