THE SOURCE WEINGUT TEGERNSEERHOF WACHAU



2022 GRÜNER VELTLINER, LOIBENBERG, SMARAGD

PRODUCER OVERVIEW

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.

VINEYARD DETAILS

Tegernseerhof's Ried Loibenberg Grüner Veltliner comes from dozens of parcels planted 20-55 years ago (2023) on south expositions at 215-300m on very steep terraces in the hill's lower section. The bedrock and topsoil are 1/3 gneiss and 2/3 loess.

CFLLAR NOTES

Whole cluster maceration 6-36 hours. Natural fermentation in steel 1-2 months at 23°C max. Aged on lees 6-9 months in steel. First sulfites normally added after primary. Malolactic is rare. Fined and filtered.

