

THE SOURCE

Weingut Tegernseerhof 2022 Grüner Veltliner, Loibenberg, Smaragd

Varietal(s)	Grüner Veltliner
Region	Wachau, Austria
Short Summary	
Terroir	The 30 hectares of vines on this mountain located in the eastern section of the Wachau are exposed to a Pannonian climate that leaves its signature on the wines of these vineyards. Despite this, the warmth is moderated by vast differences in altitude. 200 vertical meters separate the Danube and the border of the forest at 420 meters. Grüner Veltliner is typically grown on the low to medium sections of this hill that are heavier in loess topsoil. Loess has varying degrees of porosity but usually good water retentive capacity, a necessity for this grape. (Riesling is typically the opposite, requiring stress and poor soils to demonstrate its magic.) Tegernseerhof's vineyards have a mix of about 50/50 loess and gneiss, making for a Grüner Veltliner with more mineral and less fluff.
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
Alcohol %	13-14
Total SO2	None Added—Very Low—Low—Medium—High