

# THE SOURCE

Producer	Weingut Tegernseerhof		
Wine	2017 Grüner Veltliner, Loibenberg, Smaragd		
Region and Country	Wachau, Austria		
Varietal(s)	Grüner Veltliner		
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.		
Soil	Principally grown on loess, a wind deposited sedimentary fine-grained soil with a crystalline structure rich in calcium and to a lesser degree Gfoehler gneiss (orthogneiss).		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	15-50 years old (2019)	Altitude(m); Aspect	213-396; South
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	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfur Dioxide. Yeast (please read the vinification).		

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

General Impressions	Savory, Spice, Dried Herbs, Mineral, White Fruit, Elegant		
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 %	13-14	Titrateable Acidity (g/L)	4.5-5.5
pH		Residual Sugar (g/L)	>3
Total SO2	None Added—Very Low—Low—Medium—High		

Notes compiled in 2019 by Ted Vance (The Source) and Martin Mittelbach (Tegernseerhof) with some technical details from Vinea-Wachau.at  
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