

THE SOURCE

Weingut Tegernseerhof

2021 Grüner Veltliner, Hohereck, Smaragd

Varietal(s)	Grüner Veltliner
Region	Wachau, Austria
Short Summary	
Terroir	<p>There are many factors that influence the dynamic expression of Ried Höhereck. It's one of the rare examples of Grüner Veltliner completely planted on the acidic metamorphic rock, orthogneiss—Grüner Veltliner is more typically planted on loess. Coupled with its steep southeastern exposition, early sunsets and close proximity to a ravine that increases its access to cold Waldviertel winds, its dramatic shift between day and nighttime temperatures bring great potential for added layers of depth. Another contributing element is that this site is home to the Grüner Veltliner parent material for most of Tegernseerhof's masale selections. For centuries it has been a growing field for ancient clones, furthering the unique complexity of this wine and their entire range of their Grüner Veltliners.</p>
Cellar Notes	<p>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.</p>
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist
Alcohol %	13 - 14
Total SO2	None Added—Very Low—Low—Medium—High