# THE SOURCE WEINGUT TEGERNSEERHOF WACHAU



## 2021 GRÜNER VELTLINER, HOHERECK, 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 Höhereck Grüner Veltliner was planted 1951 to masale selection that face south/southeast at 207-315m on very steep terraces. The bedrock and topsoil are gneiss.

#### 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.

