

THE SOURCE

Producer	Weingut Tegernseerhof		
Wine	2017 Grüner Veltliner, Schutt, Smaragd		
Region and Country	Wachau, Austria		
Varietal(s)	Grüner Veltliner		
Terroir	Ried Schütt sits beneath Höhereck inside of a combe (known as the Mental Gorge, or Mentalgraben) where water eroded the eastern neighboring hillside of the Loibenberg vineyard. The combe brings in cold air from the Waldviertel forest behind and above the vineyards, contributing tension to balance out its deep power. The vineyard is relatively flat (an unusual look for a great cru site) and composed primarily of hard orthogneiss bedrock and decomposed gneiss topsoil with a mixture of different sized gneiss stones and sand deposited by the water flow.		
Soil	Shallow decomposed orthogneiss and unsorted debris (rocks, organic matter, sand, etc.) from the hills above the vineyards.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	45 years old (2019)	Altitude(m); Aspect	208-249; 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 6-8 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, Black Tea Spice, Dried Herbs, Mineral, White Fruit, Medium Weight, Dense Phenolics		
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 SO ₂	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
Read more about The Source and Tegernseerhof at www.thesourceimports.com