

THE SOURCE

Weingut Tegernseerhof 2021 Grüner Veltliner, Schutt, Smaragd

Varietal(s)	Grüner Veltliner
Region	Wachau, Austria
Short Summary	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.
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.
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