

# THE SOURCE

Producer	Weingut Tegernseerhof		
Wine	2017 Riesling, Smaragd, "Steinertal"		
Region and Country	Wachau, Austria		
Varietal(s)	Riesling		
Terroir	Steinertal forms a southeast facing amphitheater cut into solid orthogneiss (metamorphosed granite) surrounded by massive rock formations. A soft layer of sand covers the gneiss terraces bringing elevation to the wine's aromas and high tones, further accentuated by a cold north wind that blows across the vineyard at night. It typically has a more intense mineral quality when compared to other crus, weighing between Martin's Kellerberg (more powerful) and Loibenberg (elegant and charming) Riesling wines.		
Soil	A metamorphic bedrock of Gföhl gneiss (orthogneiss) and sandy decomposed gneiss topsoil.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	20-45 years old (2019)	Altitude(m); Aspect	231-298; South East/South West
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	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Enological Additions	Sulfur Dioxide. Yeast (please read the vinification).		

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

General Impressions	Bright Yellow and White Fruit, High Mineral, Salty, High-Energy, Sappy Core, Spice, Straight		
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 %	13-13.5	Titrateable Acidity (g/L)	6.5-7.0
pH		Residual Sugar (g/L)	>4
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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