

# THE SOURCE

## Weingut Tegernseerhof 2017 Riesling, "Loibenberg" Smaragd

Varietal(s)	Riesling
Region	Wachau, Austria
Short Summary	
Terroir	The 30 hectares of vines on this mountain located in the eastern section of the Wachau are exposed to a Pannonian climate that leaves its signature on the wines of these vineyards. Despite this the warmth is moderated by vast differences in altitude. 200 vertical meters separate the Danube and the border of the forest at 420 meters. The steep terraces of Gfoehler gneiss and loess combine with the climate for a large versatility in wine styles. Loibenberg faces mainly south and marks the entrance of the Wachau Gorge. Fuller bodied Smaragd wines are generally sourced from the lower terraces and are harvested slightly earlier than much of the rest of the Wachau. On Loibenberg, the Riesling vines are located further up the hill and mostly on stony gneiss soils, while Grüner Veltliner is more favorable in the deeper rich loess soils lower on the slope.
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 %	12.5-13.5
Total SO2	None Added—Very Low—Low—Medium—High