

THE SOURCE

Producer	Weingut Tegernseerhof		
Wine	2017 Riesling, "Loibenberg" Smaragd		
Region and Country	Wachau, Austria		
Varietal(s)	Riesling		
Terroir	<p>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.</p>		
Soil	<p>Gfoehler gneiss (orthogneiss; metamorphosed granite) bedrock and decomposed gneiss topsoil mixed with loess. Loess in Austria normally contains calcium carbonate but according to the Vinea Wachau's geological research, much of it on Loibenberg has been decalcified by erosion; perhaps there are other sites within the Wachau that are the same.</p>		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	15-50 years old (2019)	Altitude(m); Aspect	213-396; South
Vinification	<p>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.</p>		
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	Mineral, Elegant, Salty, Yellow Stone Fruit, High-Toned		
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 %	12.5-13.5	Titrateable Acidity (g/L)	6.5-7.0
pH		Residual Sugar (g/L)	>3
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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