

THE SOURCE

Producer	Weingut Tegernseerhof		
Wine	2017 Riesling, Smaragd, "Kellerberg"		
Region and Country	Wachau, Austria		
Varietal(s)	Riesling		
Terroir	Regal and profound in nearly every aspect, from structural elements, to the balance of power and subtlety, this wine has no notable weakness. The hill faces south to southeast. It's exposed to an open ravine that brings in a rush of cool air during the night and also allows the fruit to mature to ripeness without giving it excessive fruitiness. Tegernseerhof has six different parcels with a deep range of soils between loess and orthogneiss; the loess gives richness while the gneiss, tension and focus. More important than the specific detailed nuances is the way this wine makes you feel: the energy, the profound reservation and at the same time, it's generosity.		
Soil	A mix of metamorphic bedrock of Gföhl gneiss (orthogneiss) and loess, a wind deposited fine-grained sedimentary soil with some quantity of calcium carbonate.		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	20 years old (2019)	Altitude(m); Aspect	204-336; South/South East
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	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	Powerful, Dense, Textured, Elegant, Tea Notes, Mineral, Stony, Peach, Spicy, Long Finish		
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)	6.0-7.0
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
Read more about The Source and Tegernseerhof at www.thesourceimports.com