

## Weingut Tegernseerhof 2021 Riesling, Smaragd, "Kellerberg"

Varietal(s)	Riesling
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	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.
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 %	13-13.5
Total SO2	None Added—Very Low—Low—Medium—High