

THE SOURCE

Weingut Tegernseerhof 2021 Riesling, Smaragd, "Steinertal"

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| 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 | 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. |
| 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 |