

# THE SOURCE

## WEINGUT TEGERNSEERHOF

### WACHAU



## 2024 GRÜNER VELTLINER, DÜRNSTEIN, FEDERSPIEL

### PRODUCER OVERVIEW

Fifth generation winegrower, Martin Mittelbach runs the historical Wachau winery, Tegernseerhof, which dates back more than a thousand years. Organically certified in the early 2020s, their Riesling vineyards are mostly located on the steep upper terraces composed of gneiss, and the Grüner Veltliners (except the cru, Hohereck, which is on a steep gneiss slope) are on lower loess terraces of the Wachau's most eastern end, Loiben. All the grapes are harvested by hand and carefully sorted to remove any botrytis grapes that add unnecessary weight to Martin's razor-sharp wines aged on their lees and exclusively in steel vats. All grapes are whole-cluster pressed and fermented naturally (unless sluggish) and sometimes go through malolactic fermentation, though in principle it is not desired. All wines are filtered, a necessity to remove any remaining malic acid bacteria from the inhibited malolactic fermentations, and the Grüner Veltliners are fined, also a necessary technique for this extremely protein-heavy variety.

### VINEYARD DETAILS

Tegernseerhof's Dürnstein Grüner Veltliner is a mix of many different parcels low on the terraced slopes and on loess plateaus next to the Danube between 200-280m. The bedrock and topsoil are primarily loess and river alluvium.

### CELLAR NOTES

Hand harvest, rigorous sorting, no botrytis, natural ferment in stainless.

