

THE SOURCE

WEINGUT TEGERNSEERHOF

WACHAU



2024 GRÜNER VELTLINER, 'SUPERIN' 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 Grüner Veltliner "Superin" comes from a single parcel planted at 200 meters altitude on a relatively flat site next to the Danube and the ancient Dürnstein village. The bedrock is gneiss with a mix of loess, river deposits, and gneiss topsoil.

CELLAR NOTES

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

