

# THE SOURCE

|   |  |                           |                            |
|---|--|---------------------------|----------------------------|
| Producer  | Weingut Tegernseerhof  |                           |                            |
| Wine  | 2013 Riesling, "Loibenberg" Smaragd  |                           |                            |
| Region and Country  | Wachau, Austria  |                           |                            |
| Varietal(s)   | Riesling   |                           |                            |
| Terroir   | <p>The 30 hectares of vines on this mountain located in the eastern section of the Wachau are exposed to a Pannonian climate that leaves its signature on the wines of these vineyards. Despite this the warmth is moderated by vast differences in altitude. 200 vertical meters separate the Danube and the border of the forest at 420 meters. The steep terraces of Gfoehler gneiss and loess combine with the climate for a large versatility in wine styles. Loibenberg faces mainly south and marks the entrance of the Wachau Gorge. Fuller bodied Smaragd wines are generally sourced from the lower terraces and are harvested slightly earlier than much of the rest of the Wachau. On Loibenberg, the Riesling vines are located further up the hill and mostly on stony gneiss soils, while Grüner Veltliner is more favorable in the deeper rich loess soils lower on the slope.</p> |                           |                            |
| Soil  | <p>Gfoehler gneiss (orthogneiss; metamorphosed granite) bedrock and decomposed gneiss topsoil mixed with loess. Loess in Austria normally contains calcium carbonate but according to the Vinea Wachau's geological research, much of it on Loibenberg has been decalcified by erosion; perhaps there are other sites within the Wachau that are the same.</p>   |                           |                            |
| Irrigation  | Forbidden—Never—Sometimes  | Technical Precision       | Nature—Moderate—Nurture    |
| Vine Age  | 15-50 years old (2019)   | Altitude(m); Aspect       | 213-396; South             |
| Vinification  | <p>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.</p>   |                           |                            |
| Aging   | Stainless steel for 6-9 months on the lees, filtered but not fined before bottling.  |                           |                            |
| Farming   | Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown   |                           |                            |
| Enological Additions  | Sulfur Dioxide. Yeast (please read the vinification).  |                           |                            |
| <b>Observations (subjective and abstract; based on young wines)</b> |  |                           |                            |
| General Impressions   | Mineral, Elegant, Salty, Stone Fruit, High-Toned   |                           |                            |
| 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  |                           |                            |
| <b>Lab Analysis (general range)</b>                                 |  |                           |                            |
| Alcohol %   | 12.5-13.5  | Titrateable Acidity (g/L) | 6.5-7.0                    |
| pH  |  | Residual Sugar (g/L)      | >3                         |
| 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  
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