



Tegernseerhof Grüner Veltliner Ried “Schütt” Smaragd

Winery: Tegernseerhof

Category: Wine – Still - White

Grape Variety: Grüner Veltliner

Region: Dürnstein/Wachau/Austria

Vineyard: Ried Schütt

Feature: Sustainable

Winery established: Built in 1176, since early 1800's in Mittelbach family ownership



Product Information

Soil: The Schütt site in the west is an alluvial fan of a mountain torrent. Five hectares of Riesling and Grüner Veltliner vines are rooted in rubble eroded from weathered primary rock. The vibrant style of our Grüner Veltliner Smaragd is derived not only from its geological foundation, but also the influence of cool winds that sweep down through the Mental Gorge from the Loibenberg bringing decisive cooling particularly in the night

Elevation: 200 – 250 meters (656 – 820 feet)

Age of vines: average 50 years

Vinification: Hand harvest in mid-October. Cool fermentation and ageing for 6 months in stainless steel.

Tasting Note: A Grüner Veltliner Smaragd with great minerality and complexity, which compliment the uniqueness of this outstanding cru. Complex aromas of pear and tobacco, a tight structure and a round aftertaste. Savory, long and mineral finish.

Alc: 13.0 % vol.

RS: 1.9 g/l

Acidity: 5.4 g/l

Producer Information

Tegernseerhof is located in Unterloiben, just below Dürnstein, and boasts a tradition dating back to the year 1002. The original facilities were built by Benedictine monks from the Abbey of Tegernsee in Bavaria. For centuries Tegernseerhof was where the monastery produced its wine. At the turn of the 19th century, it was acquired by the Austrian Empire and later it went into private ownership. Currently the Mittelbach family owns Tegernseerhof and has done so for 5 generations. Franz and Mathilde Mittelbach are the fourth generation of the Mittelbach family to own Tegernseerhof and their son Martin is the current caretaker of these beautiful vineyards and winery.

Tegernseerhof has roughly 66 acres of vineyards many of which are located on the famous stone terraces of the Wachau. Among the best-known of these terraced vineyards are Höhereck, Loibenberg, Steinertal, Kellerberg and Zwerithaler. The estate is a member of “Vinea Wachau” and therefore the vinification follows the strict regulations of the “Codex Wachau”. Profound and solid handcrafted wines is the essential philosophy. This results in the wines having a distinct personality of place. "The highest level of excellence must be the minimum we expect from these wines." Martin Mittelbach. Total production: 150,000 bottles.

The Wachau is a UNESCO World Heritage site and a landscape that exudes a sense of well-being. It is also arguably Austria's most prestigious wine-growing area. Many of the Wachaus 3,460 acres of vineyards are located on man-made steep terraces where the soil is dominated “Gföhler” (gneiss) while the lower lying areas closer to the Danube river are dominated by loess soils. Climatically two strong complementary influences converge here: the Western Atlantic and the Eastern Pannonian conditions.