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## Tegernseerhof Grüner Veltliner Ried “Höhereck” Smaragd

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**Winery:** Tegernseerhof

**Category:** Wine – Still - White

**Grape Variety:** Grüner Veltliner

**Region:** Dürnstein/Wachau/Austria

**Vineyard:** Ried Höhereck

**Feature:** Sustainable

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

**Awards:** 2017 94 pts WE



### Product Information

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**Soil:** The Höhereck is in fact nature's reserve. The conservation of the dry grasslands is of inestimable importance for the habitat of rare plants, insects and breeding birds. The vineyard cru of Höhereck is one of the smallest in the Wachau. Because of erosion, the soil-structure on Höhereck is very rocky, bare and very little in depth. These geological conditions, along with the man-made stone terraces that help facilitate cultivation - despite the steepness of the terrain - are typical of the Wachau landscape. In 1951, this vineyard was planted with their own selections of Grüner Veltliner. The age of vines, Gföhler Gneiss and a south-easterly exposure, facing directly into the Mentalgraben effects a fascinating combination. The Danube plays a major role as well. Because of its stream, it draws cold air from the Waldviertel plateau through the Mentalgraben and provides huge temperature differences, which result in the enormous expression and tension of the wine's minerality

**Elevation:** 207-315 meters (680 – 1,033 feet)

**Age of vines:** 60 years

**Vinification:** Harvest mid of October. Destemmed. Skin contact for 12-24 hours, pressed and cool fermented in stainless steel tanks. Aged for 6 months in stainless steel.

**Tasting Note:** The Höhereck bottling from Tegernseerhof is a rare and sought-after wine. Its unique location lends the Smaragd Höhereck its mineral aroma and wild, smoky character. The synergy of old vines, meagre soil and cooler climate creates a full-bodied, well-balanced and sophisticated Grüner Veltliner. It persuades with a distinctive nose – herbal hints, balm and candied pear. On the palate it is full-bodied, but tight with an elegant drinkability and a spicy long finish.

**Alc:** 14 % vol.

**RS:** 1.5 g/l

**Acidity:** 5.1 g

### Producer Information

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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 Wachau's 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.