
Tegernseerhof “T26” Dürnstein Grüner Veltliner Federspiel

Winery: Tegernseerhof
Category: Wine – Still - White
Grape Variety: Grüner Veltliner
Region: Dürnstein/Wachau/Austria
Vineyard: The flat vineyards around Dürnstein
Feature: sustainable
Winery established: Built in 1176, since early 1800's in Mittelbach family ownership



Product Information

Soil: Gföhler Gneiss and alluvial soil. The flat lands of the vineyards around Dürnstein and Loiben are characterized by very deep sandy soils. This very warm and light soil has low water holding capacity. Through this ever-moderate stress situation the roots are encouraged to penetrate the deepest layers of soil to ensure the water supply of the plant -the age of our 50-year-old vines guarantee this optimum root growth and maturity of the wood.

Elevation: 200 meters (656 feet). South-East exposure.

Age of vines: average 50 years

Vinification: Hand-harvest in September, cool fermentation. Aged for 4 months in stainless steel tanks.

Tasting Note: Very aromatic, full of round fruit balanced with crisp acidity. The distinct soil lends a pleasant minerality, while the tropical fruit play is balanced with a white pepper note typical of this varietal.

T26 cuvée: takes its name from an eventful tasting session with Austrian exporter, Klaus Wittauer, who was in the Mittelbach family cellar at their Tegernseerhof winery, searching for his absolute favorite among the estate's tanks of recently vinified less-expensive Grüner. When he found the one, he exclaimed, "This is it! I'll take the whole tank." That tank was #26, and "T26" has since served as the nickname for the estate's greatest value GV.

Alc: 12.5 % vol.

RS: 1.5 g/l

Acidity: 5.2 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 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.