



GRÜNER VELTLINER AUSLESE 2013

Origin:	Austria, Wachau
Quality grade:	Auslese
Site:	Unterloiben
Site Type:	plains
Varietal:	Grüner Veltliner 100 %
Sea Level:	213 - 396 m
Soil:	gneiss little top soil sandy little top soil stony little top soil carbonate little top soil



CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes

DATA

Wine Type:	Still wine white sweet
Alcohol:	13.5 %
Residual Sugar:	46.5 g/l
Acid:	6.7 g/l
Allergens:	sulfites
Aging Potential:	high



WINE DESCRIPTION

The grapes for our Grüner Veltliner Auslese 2013 are sourced from different vineyards in Loiben and Dürnstein. They grow on very steep terraces in 230 to 450 meters above the sea-level. Due to the Danube's high flow velocity temperature equalizing is guaranteed. Especially in the cold winter months warm airstreams from the east regulate the climate. Thereby ripening on the vines is possible at least until November and we are able to produce specialties like the Auslese. After a careful vinification and 24-month maturing this Auslese shows its beautiful light golden color with exotic fruit notes, spiciness and a perfect balanced sweetness. This wine is elegant, delicate and made for decades.

WINERY

The Tegernseerhof is situated in the middle of one of the most beautiful winegrowing regions in Austria – the Wachau, UNESCO World Heritage Site. The original facilities were built in 1176 by the Benedictine community of the Tegernsee Abbey. Today, Martin Mittelbach is the sixth generation of owners. Among the best-known, excellent locations and wines are Schuett, Hoehereck, Loibenberg, Steinertal and Kellerberg. As a member of the association “Vinea Wachau”, the vinification follows the regulations of the “Codex Wachau” - a declaration of dedication to natural wine production and the strictest control. "The highest level of excellence must be the minimum we should expect from these wines." Martin Mittelbach.