



BERGDISTEL GRÜNER VELTLINER SMARAGD* 2016

Origin:	Austria, Wachau, Dürnstein
Quality grade:	Österreichischer Qualitätswein
Site:	Bergdistel
Site Type:	terraces
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	south east
Sea Level:	180 - 350 m
Soil:	primary rock sand lime



Vineyard Site:

Prof. Adolf Distelberger (1930 - 2003) was responsible for the renovation of the collegiate church of Dürnstein. He was also the inspiration and godfather for this wine. Symbolic for the comprehensive Wachau Valley, the grapes for this wine grow in the most individual crus. According to a small book about the origin Tegernsee vineyards from 1427, the grapes were picked and co-fermented from these old vineyard sights – it is a dedication to the first days of the winery and its tradition.

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank
Maturing:	steel tank

DATA

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	2 g/l
Acid:	5.5 g/l
Allergens:	sulfites

AWARDS

A la Carte:	93
The Wine Enthusiast:	93



Vinous Media: 90

PRODUCT CODES

EAN: 9120021055085

EAN / carton 6: 9120021055092

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.