



RIED HÖHERECK GRÜNER VELTLINER SMARAGD® 2016

Origin:	Austria, Wachau
Quality grade:	Österreichischer Qualitätswein
Site:	Höhereck
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	south east
Soil:	stony karg Gföhler Gneis



Vineyard Site:

The Höhereck vineyard, just half a hectare in size, lies on a beautiful South Eastern slope right in the heart of the rocky high land. It was laid out by hand sixty years ago, using our own selections of Grüner Veltliner grapes. The steep terraces of Höhereck end in the Mentalgraben, carved deep into the rough stone ground. Cold air from the Waldviertel flows through here towards the Danube River.

CELLAR

Harvest:	handpicked
Fermentation:	partly spontaneous
Maturing:	steel tank

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	1.3 g/l
Acid:	5.4 g/l
Allergens:	sulfites

AWARDS

Falstaff:	95
A la Carte:	94
The Wine Enthusiast:	94

WINE DESCRIPTION



Its unique location lends our Smaragd® Höhereck its mineral aroma and wild, smoky character - which reminds of flint stones. The synergy of old vines, barren soil and cooler climate appears in a sophisticated Grüner Veltliner Smaragd®, full-bodied, well-balanced and inciting.

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.