



RIED KELLERBERG RIESLING SMARAGD® 2016

Origin:	Austria, Wachau, Dürnstein
Quality grade:	Österreichischer Qualitätswein
Site:	Kellerberg
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Riesling 100 %
Geographical Orientation:	south east
Sea Level:	204 - 336 m
Soil:	Gföhler Gneis large loess little sub soil



Vineyard Site:

Gfoehler Gneis is the geological foundation here, the varying expositions of the Kellerberg are predominantly of a south exposition, but some plots have a southeast aspect and the terraces that round the bend toward Flicker valley face directly east. The Kellerberg is Dürnstein's steep landmark mountain. The vines root deeply into the light colored Gfoehler Gneis which consists mainly of feldspar and quartz covered by sandy loess soil in some parts of Kellerberg.

WEATHER / CLIMATE

Seasons 2016: Autumn | mild | dry

CELLAR

Malolactic Fermentation: yes
Fermentation: spontaneous
steel tank

DATA

Wine Type: still wine | white | dry
Alcohol: 13 %
Residual Sugar: 7 g/l
Acid: 6.6 g/l
Allergens: sulfites
Drinking Temperature: 10 - 12 °C
Aging Potential: high

AWARDS

Falstaff: 95
A la Carte: 96

WINE DESCRIPTION

Kellerberg Riesling Smaragd® - a fruit explosion with spiciness, power and elegance at once. Longevity is guaranteed and shown in tension, in the remaining long aftertaste and with its unbelievable precision. It tempts you with its aristocratic charm and captivates within the first sip.

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.