



BERGDISTEL GRÜNER VELTLINER SMARAGD* 2017

Origin:	Austria, Wachau, Dürnstein
Quality grade:	Österreichischer Qualitätswein
Site:	Bergdistel
Site Type:	terraces
Varietal:	Grüner Veltliner
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 beginning/october
Fermentation:	spontaneous
Malolactic Fermentation:	partly
Skin Contact:	5 - 12 hour(s)

DATA

Wine Type:	Still wine white dry
Alcohol:	13.5 %
Residual Sugar:	1 g/l
Acid:	4.8 g/l
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2018 - 2030

AWARDS



A la Carte:	93
Falstaff:	93
The Wine Enthusiast:	94
Robert Parker:	91

PRODUCT CODES

EAN:	9120021056242
EAN / carton 6:	9120021056259

WINE DESCRIPTION

The complexity of Bergdistel Grüner Veltliner Smaragd® is a guarantee for precisely defined minerality - finely drawn, crystal clear with brilliant length, finesse and harmony. The perfect introduction to the joys of high-end Grüner.

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.