



BERGDISTEL RIESLING SMARAGD® 2017

Origin:	Austria, Wachau, Dürnstein
Quality grade:	Österreichischer Qualitätswein
Site:	Bergdistel
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Riesling 100 %
Soil:	gravel little top soil gneiss primary rock



Vineyard Site:

Prof. Adolf Distelberger was the inspiration and godfather for our Bergdistel - a wonderful Riesling Smaragd® from the first ripe grapes of Loibenberg, Steinertal und Kellerberg. The particularity of this Riesling is that the grapes were harvested together and co-fermented. The combination of different climate zones, especially driven from the cooler side valleys Mentalgraben and Flickerthal and of course, of different soil types like Gföhler Gneis, primary rock and gravel determine in a complex and balanced Riesling Smaragd®

CELLAR

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

DATA

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	3.3 g/l
Acid:	6.4 g/l
Allergens:	sulfites

AWARDS

Falstaff:	93
Gault Millau:	10

PRODUCT CODES

EAN:	9120021056495
EAN / carton 6:	9120021056501



WINE DESCRIPTION

You will find aromas of fresh vineyard peach, floral hints and delicate lemon zest in our Bergdistel Riesling. Juicy, vibrant and versatile - this wine makes your mouth watering and gathering for more! Boundless drinking fun is guaranteed!

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.