



RIED SCHÜTT GRÜNER VELTLINER SMARAGD® 2017

Origin:	Austria, Wachau, Unterloiben
Quality grade:	Österreichischer Qualitätswein
Site:	Schütt
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Grüner Veltliner 100 %
Sea Level:	208 - 249 m
Soil:	gravel medium top soil sandy medium top soil stony medium top soil Gföhler Gneis little top soil



Vineyard Site:

The Schütt site in the west is an alluvial fan of a mountain torrent. Five hectares of Riesling and Grüner Veltliner vines are rooted in rubble eroded from weathered primary rock. The vibrant style of our Grüner Veltliner Smaragd® is derived not only from its geological foundation, but also the influence of cool winds that sweep down through the Mental Gorge from the Loibenberg bringing decisive cooling particularly in the night.

CELLAR

Fermentation:	spontaneous
Malolactic Fermentation:	yes
Maturing:	steel tank

DATA

Wine Type:	still wine white dry
Alcohol:	13.5 %
Residual Sugar:	2.2 g/l
Acid:	5 g/l
Allergens:	sulfites

AWARDS

A la Carte:	95
Falstaff:	95

WINE DESCRIPTION

Our Schütt Grüner Veltliner Smaragd® shows both easiness & complexity, which underlies the uniqueness of this outstanding cru. His minerality, straightness and overwhelming tension appear its huge ageing potential at an early stage.



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.