



RIED STEINER PFAFFENBERG GRÜNER VELTLINER 2017

Origin:	Austria, Niederösterreich
Quality grade:	Österreichischer Qualitätswein
Site:	Steiner Pfaffenberg
Site Type:	terraces
Varietal:	Grüner Veltliner 100 %
Geographical Orientation:	north
Soil:	primary rock large loess little



Vineyard Site:

The single vineyard Pfaffenberg is situated north of the Danube River, from Stein till Krems and belongs geographically to winegrowing region Kremstal. It is the border between the Wachau Valley and the Kremstal. The grapes grow on steep terraces with a slope angle of over 40 %. The soil mostly consists out of primary rock and loam, which is therefore perfect to grow a fine aromatic and spicy Grüner Veltliner.

CELLAR

Harvest:	handpicked middle/october
Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank



DATA

Wine Type:	Still wine white dry
Alcohol:	14 %
Residual Sugar:	1.5 g/l
Acid:	5.3 g/l
Allergens:	sulfites



WINE DESCRIPTION

A spicy note of white pepper determines the long and harmonious finish. An elegant, fruity and balanced Grüner Veltliner, perfect accompaniment to food like cold starters, vegetables and rice meals as well as pork dishes.

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.