



RIED LOIBENBERG GRÜNER VELTLINER SMARAGD[®] 2018

Origin:	Austria, Wachau, Unterloiben
Quality grade:	Österreichischer Qualitätswein
Site:	Loibenberg
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Grüner Veltliner 100 %
Sea Level:	213 - 396 m
Soil:	gneiss little top soil primary rock little top soil stony little top soil sandy little top soil



Vineyard Site:

Loibenberg is the second monumental site in the eastern Wachau. The 31 hectares of vines on this mountain are exposed to a Pannonian climate that leaves its signature on the wines of these vineyards. Despite this, the warmth is moderated by vast differences in altitude. 200 vertical meters separate the Danube and the border of the forest at 420 meters. The steep terraces of Gfoehler gneiss and loess combine with the climate for a large versatility in wine styles.

DATA

Wine Type:	still wine white dry
Alcohol:	14 %
Residual Sugar:	1 g/l
Acid:	4.8 g/l
Allergens:	sulfites
Aging Potential:	high

AWARDS

Falstaff:	94
A la Carte:	94

WINE DESCRIPTION



Fuller bodied Smaragd® wines are generally sourced from the lower terraces and are harvested slightly early than much of the rest of the Wachau. Selective hand harvest of ripe and healthy grapes multiple times. Destemmed, skin contact for 12-24 hours, pressed and fermented in stainless steel tanks. Our Loibenberg Grüner Veltliner Smaragd® shows a light creamy texture paired with a long lingering finish. The dense fruit flavors on the palate and its tanginess lead to structure and length and prove that the Loibenberg lives up to its reputation as an exceptional cru for producing complex and aging wines.

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.