



RIED STEINERTAL RIESLING SMARAGD® 2018

Origin:	Austria, Wachau, Unterloiben, Dürnstein
Quality grade:	Österreichischer Qualitätswein
Site:	Steinertal
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Riesling 100 %
Geographical Orientation:	south
Sea Level:	230 - 282 m
Soil:	Gföhler Gneis large top soil sandy little top soil primary rock



Vineyard Site:

The vineyards of Steinertal form a giant Amphitheatre cut into the solid rock. Facing South East and surrounded by massive rock formations, the vineyards offer themselves a spectacular view. At night, a cold North wind blows across the Steinertal vineyards. The terraces appear like stony tiers, symmetrically grown out of the rock itself, they are covered with a soft layer of sand – ideal conditions for vines. A native of this environment, the Riesling Steinertal Smaragd® appears like a refined artist.

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Malolactic Fermentation:	yes
Fermentation:	spontaneous steel tank

DATA

Wine Type:	still wine white dry
Alcohol:	13 %
Residual Sugar:	4.5 g/l
Acid:	6.4 g/l
Allergens:	sulfites

AWARDS

Falstaff:	96
A la Carte:	96
The Wine Enthusiast:	94



WINE DESCRIPTION

Selective hand harvest of ripe and healthy grapes multiple times. Gently crushed, pressed and fermented in stainless steel tanks. It is characterized by a noble fragility and plays many different roles when consumed. At times tart and salty, at times reminiscent of peaches, each sip creates a new association. The Riesling Smaragd® from Steinertal polarizes and the vineyard itself leaves its mark more than any other cru in the Wachau - pure & straight!

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.