



RIED WEISENKIRCHNER ZWERITHALER SMARAGD[®] 2018

Origin:	Austria, Wachau, Weißenkirchen
Quality grade:	Österreichischer Qualitätswein
Site:	Zwerithaler
Normal Classification:	Smaragd
Varietal:	Gemischter Satz 100 %
Geographical Orientation:	south east
Sea Level:	207 - 279 m
Soil:	paragneiss large top soil amphibolite little top soil



Vineyard Site:

“Zwerithaler” means „between the valleys “. This is a small spot in the market town of Weißenkirchen, dominated by a massive rock in the middle of the vineyard. It is an authentic field blend. A multitude of grapes grow in the picturesque garden, ancient kinds, some of them are not known anymore. It is hardly surprising that the Tegernseerhof Zwerithaler shows a different character each year with a various blend of aromas.

WEATHER / CLIMATE

Climate:	continental
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CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Fermentation:	partly spontaneous steel tank

DATA

Wine Type:	Still wine white dry
Alcohol:	14.5 %
Residual Sugar:	1.7 g/l
Acid:	4.8 g/l
Allergens:	sulfites
Aging Potential:	high (20 years)

AWARDS

Falstaff:	92
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WINE DESCRIPTION

Every sip tastes different, every sip is unique - that's the fascination of the Zwerithaler Gemischter Satz. But one thing is for sure: its vibrant texture, tension and expression on the palate as well as its balanced body guarantee a huge potential for this Smaragd® wine to mature!

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.