



T26 GRÜNER VELTLINER FEDERSPIEL 2019

Origin:	Dürnstein
Site:	Dürnstein
Normal Classification:	Ortswein
Site Type:	plains
Varietal:	Grüner Veltliner
Geographical Orientation:	south east
Vineyard Site:	



Dürnstein is the charming and historic town in the heart of the Unesco World Heritage Wachau, which gives its name to our local wines. The vineyards around Dürnstein & Loiben are characterized by deep, sandy soils and occasional gravel deposits. Our vines, which are up to 50 years old, take root in the deepest layers of soil and provide a guaranteed water supply, even in dry years. These are the best conditions for elegant wines that are easy to drink.

WEATHER / CLIMATE

Climate: continental

CELLAR

Fermentation: partly spontaneous

DATA

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Residual Sugar:	1.3 g/l
Acid:	5.6 g/l
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (5 years)



WINE DESCRIPTION

Sandy and gravel soils form a classic, fruity Grüner Veltliner. The reserve substances stored in the old wood are reflected in the subtle minerality of the wine - different weather conditions are responsible for fine and elegant fruit flavors. It pairs perfectly with a "Heurigenjause" - tasty snack, light appetizer!

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.