



RIED ELSARNER BRANDSTATT NEUBURGER SMARAGD° 2016

Origin:	Austria, Wachau, Elsarn
Quality grade:	Österreichischer Qualitätswein
Site:	Brandstatt
Normal Classification:	Smaragd
Site Type:	terraces
Varietal:	Neuburger 100 %
Sea Level:	303 - 437 m
Soil:	primary rock little top soil humus

Vineyard Site:

This very steep vineyard "Brandstatt" is situated at the end of the Wachau valley in about 450 m above the sea level, in Elsarn in the side valley Spitzer Graben. The soil is formed with dark mica- rich and the climate is much cooler than in the rest of the Wachau. These are perfect conditions for the ancient traditional variety Neuburger. The Neuburger, almost forgotten, is celebrating its renaissance. We were never able to take a pleasure in the nimbus of an oily and rich wine. The challenge was to make a Neuburger full of precision, elegance and nimbleness. Since 2013 we are taking care, together with Gregor Schmalix, of the vineyard Brandstatt and every year it poses new challenges but at the same time it inspires us with its uniqueness.

CELLAR

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes

DATA

Wine Type:	Still wine white dry
Alcohol:	13 %
Residual Sugar:	2.9 g/l
Acid:	5.2 g/l
Allergens:	sulfites

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.