
Tegernseerhof Grüner Veltliner “Bergdistel” Smaragd

Winery: Tegernseerhof

Category: Wine – Still - White

Grape Variety: Grüner Veltliner

Region: Dürnstein/Wachau/Austria

Vineyard: selected vineyards around Dürnstein

Feature: Sustainable

Winery established: Built in 1176, since early 1800's in Mittelbach family ownership

Awards: 2017 94 pts WE, 90 pts W&S, 92 to 94 points Fallstaff



Product Information

Soil: Gföhler Gneis & primary rock

Altitude: 656 – 1,312 feet above sea level

Age of vines: About 50 years

Vinification & Yield: Martin selects lots from each of his best Grüner vineyards, some at lower altitudes for tropical fruit and richness, others from higher, steeply sloped sites which add the minerality plus great acidity to give the Bergdistel its balance. Those grapes are then co-fermented in stainless steel which makes this wine so seamless, creamy and delicious. Aged 4 months in stainless steel tanks.

Tasting Note: Bergdistel is Tegernseerhof's introduction to the joys of high-end Grüner. The complexity of Bergdistel Grüner Veltliner Smaragd is a guarantee for precisely defined minerality -finely drawn, crystal clear with brilliant length, finesse, and harmony and an attractive bouquet of Cox Orange apples, blossom honey and floral hints. On the palate it is juicy and round with a balanced acidity.

Bergdistel: Prof. Adolf Distelberger (1930 -2003) was responsible for the renovation of the collegiate church of Dürnstein. He was also the inspiration and godfather for this wine. Symbolic for the comprehensive Wachau Valley, the grapes for this wine grow in the most individual crus. According to a small book about the origin Tegernsee vineyards from 1427, the grapes were picked and co-fermented from these old vineyard sights –it is a dedication to the first days of the winery and its tradition.

Alc: 13.5 % vol.

RS: 1.1 g/l

Acidity: 5.1 g/l

Producer Information

The Mittelbach family's Tegernseerhof, located in Unterloiben, just below Dürnstein, boasts a tradition dating back to the year 1002. The original facilities were built in 1176 by the Benedictine community of the Tegernsee Abbey. For centuries, the abbey was where the Bavarian monastery produced its wine. At the turn of the 19th century, it was acquired by the Austrian Empire and later, it went into private ownership. Franz Mittelbach and his wife, Mathilde, are the 5th generation of Tegernseerhof owners. Since the 1970s, they have been continuously running Tegernseerhof as a family business. Today, Martin Mittelbach, the son of Franz and Mathilde, is the current caretaker of this history. Total of 66 acres of which 50% are terraced vineyards. Tegernseerhof vineyards flourish on stone terraces whose verdant soil plays host to a rich variety of indigenous fauna. Among the best-known, excellent locations and wines are Bergdistel, Hoehereck and Loibenberg (for Grüner Veltliner) as well as Loibenberg, Steinertal and Kellerberg (for Riesling). The Estate is a member of the exclusive association “Vinea Wachau”, therefore the Vinification follows the strict regulations of the “Codex Wachau”. Total production: 150,000 bottles.