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## Tegernseerhof Grüner Veltliner “Bergdistel” Smaragd

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**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:** 2019 94 pts WE



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### Product Information

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**Soil:** Gföhler Gneis & primary rock

**Elevation:** 200 – 400 meters (656 – 1312 feet)

**Age of vines:** About 50 years

**Vinification:** 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

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### Producer Information

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Tegernseerhof is located in Unterloiben, just below Dürnstein, and boasts a tradition dating back to the year 1002. The original facilities were built by Benedictine monks from the Abbey of Tegernsee in Bavaria. For centuries Tegernseerhof was where the 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. Currently the Mittelbach family owns Tegernseerhof and has done so for 5 generations. Franz and Mathilde Mittelbach are the fourth generation of the Mittelbach family to own Tegernseerhof and their son Martin is the current caretaker of these beautiful vineyards and winery.

Tegernseerhof has roughly 66 acres of vineyards many of which are located on the famous stone terraces of the Wachau. Among the best-known of these terraced vineyards are Höhereck, Loibenberg, Steinertal, Kellerberg and Zwerithaler. The estate is a member of “Vinea Wachau” and therefore the vinification follows the strict regulations of the “Codex Wachau”. Profound and solid handcrafted wines is the essential philosophy. This results in the wines having a distinct personality of place. “The highest level of excellence must be the minimum we expect from these wines.” Martin Mittelbach. Total production: 150,000 bottles.

The Wachau is a UNESCO World Heritage site and a landscape that exudes a sense of well-being. It is also arguably Austria’s most prestigious wine-growing area. Many of the Wachaus 3,460 acres of vineyards are located on man-made steep terraces where the soil is dominated “Gföhler” (gneiss) while the lower lying areas closer to the Danube river are dominated by loess soils. Climatically two strong complementary influences converge here: the Western Atlantic and the Eastern Pannonian conditions.