

Reviews on Tegernseerhof Winery: Wachau – Austria – Mittelbach Family

Peter Moser

Grüner Veltliner:

2006 Tegernseerhof/Family Mittelbach Grüner Veltliner Hohereck 92pts
(\$39; 14% alcohol) Medium green-yellow. Exotic aromas reminiscent of Riesling include peach, apricot and plum. Potent and powerful on the palate, with tobacco, flinty minerals and crushed black pepper flavors embedded in a full and supple body. The long finish features salty minerality and an impression of strong fruit extract. This youthful wine still needs some time to harmonize and should offer very good aging potential. Drink from 2009 through 2020.

2005 Weingut Tegernseerhof Grüner Veltliner Hohereck 91pts
Medium green-yellow. Spiced pear and green apple on the nose. Full-bodied, opulent and powerful. Dry but conveys an impression of sweet, fully ripe fruit. Lively acid spine gives balance to the wine. Finishes with noteworthy persistence. Drink now to 2012.

2006 Tegernseerhof/Family Mittelbach Grüner Veltliner Bergdistel 91pts
(\$25) Medium green-yellow. Mango, orange and lichee on the rather exotic nose. The wine's sweet, high-extract tropical fruit character is nicely embedded in abundant minerality and framed by a firm structure, with well-integrated acidity. An elegant wine with strong lingering tropical fruit flavors. Drink 2008 to 2016.

2005 Weingut Tegernseerhof Grüner Veltliner Bergdistel 90pts
Medium green-yellow. Stone fruits, grapefruit peel and a peppery nuance on the nose. Round and juicy, with suave, fruit-driven flavors of green mango and ripe apple. Lingering wet slate on the finish. Nicely balanced and lively veltliner. Drink now to 2010.

2006 Tegernseerhof/Family Mittelbach Grüner Veltliner Loibenberg 90pts
(\$38) Medium green-yellow. Mango, pineapple and yellow apple on the nose. A medium-bodied, food-flexible veltliner with a strong celery and green peppercorn character, turning fruitier toward the back and finishing with grapefruit and crisp green apple. Drink now to 2015.

2004 Weingut Tegernseerhof Grüner Veltliner Creation 90pts
(semi-sweet) Medium green-yellow. Intriguing bouquet combines cassis, ripe tropical fruits, banana and butternut squash. Powerful and voluminous, with a seamless texture, a complicating note of acacia honey, and a sweet finish. The combination of residual sweetness and varietal expression make this a unique and very individual veltliner. Drink now to 2012.

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Riesling:

2006 Tegernseerhof/Family Mittelbach Riesling Kellerberg 93pts

(\$39) Medium green-yellow. Intense aromas of vineyard peach, apricot, pineapple and honey. A complex array of fruit, including lime, peach and pineapple, extends to the persistent finish. Rather full in body but firm, thanks to solid acid structure. Still a bit closed in on itself, but possesses outstanding potential for further development. Best from 2010 to 2025.

2006 Tegernseerhof/Family Mittelbach Riesling TBA 93pts

(10% alcohol) Medium golden-yellow with greenish highlights. Juicy apricot jam, orange zest, delicate peach and apple blossom on the nose. Luscious sweetness is wonderfully integrated, thanks to vibrant, dancing acidity that enables the peach fruit to sing. This fabulous sweet wine boasts great finesse and finishes with a palate-staining citrus flavor. Already offers drinking pleasure but should go on for decades. Drink from 2012 through 2030. (Prescott Wines, New York, NY; Select Wines, Chantilly, VA)

2004 Weingut Tegernseerhof Riesling Creation 92pts

(off-dry) Medium green-yellow. Fresh ripe peach, citrus zest and a delicate floral nuance on the nose. Full-bodied and billowy, but with plenty of acidity to give shape to the rather sweet flavors of passion fruit and lemon. This wine calls for a bit of cellaring and should be long-lived. Drink 2008 to 2015

2006 Tegernseerhof/Family Mittelbach Riesling Steinertal 91pts

(\$29) Medium green-yellow. Soft, smoky components complement abundant peach, gooseberry and lime zest on the nose and palate, giving this wine a complex, layered quality. Refreshing acidity and a spicy mineral texture express the Steinertal terroir. This juicy, appetizing wine finishes with a lingering orange flavor. Drink from 2008 to 2018

2005 Weingut Tegernseerhof Riesling Kellerberg 90pts

Pale green-yellow. Vineyard peach, grapefruit and flower blossoms on the nose. Fine-grained, concentrated and tight, with a firm acid structure. The brisk flavors of stone and citrus fruits and minerals carry nicely on the aftertaste. Drink now to 2012.