

Weingut
JURTSCHITSCH
Langenlois

**PINOT
NOIR
RESERVE
2011**

Riedenwein 

Origin:	Austria, Kamptal
Quality grade:	Riedenwein
Site:	Schenkenbichl, Ladner
Site Type:	hilly land
Varietal:	Pinot Noir 100 % 35 - 45 years
Geographical Orientation:	south east, south
Sea Level:	290 - 330 m
Soil:	loess large lime large



Vineyard Site:

The Schenkenbichl vineyard is the source of one of our best Grüner Veltliners and this site is also very influential for our Pinot. The cool, vibrant character and complexity are derived from this terrain, yet we don't want to ignore the significance of this wine's second origin, the Ladner vineyard. They each seem to complete one another and deliver exactly those components that make our Pinot what it is.



Weather / Climate

Climate: continental

Cellar

Harvest:	handpicked middle/september
Malolactic Fermentation:	yes
Mash Fermentation:	Semi Carbonic fermentation Stems: 0 %

Fermentation:	spontaneous open fermentation vat used barrel 3 week(s)
Maturing:	small oak barrel 500 L used barrel 12 month(s) oak barrel 1000 L used barrel 12 month(s)
Time on the Full Yeast:	12 month(s) 12 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	13%
Acid:	4.5 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Aging Potential:	high (15 years)

Winery

The Jurtschitsch winery, situated in Langenlois, is one of the most prestigious wineries in Austria which impeccably displays Austrian wine culture at its best. Alwin and Stefanie Jurtschitsch having been leading the family estate for some time now and have managed to reinterpret premium wine in their own way. For the two of them this means vinifying authentic, complex and terroir-specific wines with cool, elegant stylistics - in other words, permitting the different appellations in Langenlois to express themselves individually.