

Weingut
JURTSCHITSCH
Langenlois

**PINOT
NOIR
RESERVE
2012**

Qualitätswein,
Reserve

Origin:	Austria, Kamptal
Quality grade:	Qualitätswein
Site:	Schenkenbichl, Ladner
Normal Classification:	Reserve
Site Type:	hilly land
Varietal:	Pinot Noir 100 % 35 - 45 years 3000 plants/ha 3500 liter/ha
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
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:	13.5 %
Acid:	4.8 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2016 - 2030

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.