

Weingut
JURTSCHITSCH
Langenlois

**CABERNET
SAUVIGNON
RESERVE
2013**

Qualitätswein, Reserve



Origin:	Austria, Kamptal
Quality grade:	Qualitätswein
Site:	Langenloiser Thal
Normal Classification:	Reserve
Site Type:	terraces
Varietal:	Cabernet Sauvignon 100 % 33 years 3000 liter/ha
Geographical Orientation:	south
Sea Level:	240 - 250 m
Soil:	loess little top soil loess large sub soil

Vineyard Site:

This south-facing site is particularly rich in nutrients and has a thick humus layer of up to 80 cm, with medium-heavy loess underneath. This deep soil allows the vines to take root particularly deeply, which means that they can survive long dry periods without damage. Here, the grapes particularly absorb the minerals of the terroir and produce wines with a high concentration of aromas.



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | end/october

Malolactic Fermentation: yes

Mash Fermentation: complete destemming | Stems: 0 % | 3 week(s) | 100 %

Fermentation: spontaneous

steel tank | temperature control: yes

Maturing: small wooden barrel | 500 L | used barrel | 24 month(s)

Time on the Full Yeast:	12 month(s)
Time on the Fine Yeast:	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 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2016 - 2026

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.