

Cabernet Sauvignon Reserve 2013

Qualitätswein, Reserve 

Origin:	Austria, Kamptal
Quality grade:	Qualitätswein
Site:	Langenloiser Thal
Normal	Reserve
Classification:	
Site Type:	terraces
Varietal:	Cabernet Sauvignon 100 % 33 years 3000 liter/ha
Geographical	south
Orientation:	
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	yes
Fermentation:	

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.