

Weingut
JURTSCHITSCH
Langenlois

KREUZBICHL
2015
Österreichischer
Qualitätswein

Origin:	Austria, Niederösterreich, Langenlois
Quality grade:	Österreichischer Qualitätswein
Site:	vineyard selection
Site Type:	hilly land
Varietal:	Zweigelt 90 % Blaufränkisch 10 %
Geographical Orientation:	south east, south
Sea Level:	240 - 300 m
Soil:	loess large top soil lime large top soil loess large sub soil lime medium sub soil



Cellar

Harvest:	handpicked end/september
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming Stems: 0 % 4 week(s) 100 %
Fermentation:	spontaneous steel tank temperature control: yes
Maturing:	large wooden barrel used barrel 24 month(s)
Time on the Fine Yeast:	24 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	13 %

Acid:	4.9 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	medium (6 years)
Optimum Drinking Year:	2018 - 2022

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.