

# Kreuzbichl 2015

Österreichischer Qualitätswein

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



## Cellar

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

<b>Time on the Fine</b>	24 month(s)
<b>Yeast:</b>	
<b>Data</b>	
<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	13 %
<b>Acid:</b>	4.9 g/l
<b>Residual Sugar:</b>	1 g/l
<b>Certificates:</b>	organic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	15 - 17 °C
<b>Aging Potential:</b>	medium (6 years)
<b>Optimum Drinking Year:</b>	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.