

Freier Loiser 2014



Origin:	Austria, Kamptal, Langenlois
Site:	Loiserberg
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 35 - 45 years 4500 - 5500 plants/ha
Geographical Orientation:	south, south west
Sea Level:	350 - 370 m
Soil:	mica schist large top soil loess medium top soil mica schist large sub soil



Weather / Climate

Climate: continental
Average Rainfall Per 450 mm

Vintage:

Cellar

Harvest: handpicked
Malolactic yes

Fermentation:

Skin Contact: 48 hour(s)
Fermentation: spontaneous
oak barrel | 1000 L | used barrel
oak barrel | 1000 L | used barrel | 18 month(s)

Maturing:

Data

Wine Type: Still wine | white | dry
Alcohol: 11.5 %



Acid:	6.5 g/l
Residual Sugar:	1.1 g/l
Total Sulfur:	< 10 mg
Certificates:	organic
Aging Potential:	medium (10 years)

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.