

Weingut
JURTSCHITSCH
Langenlois

**ROTSPON
CLASSIC
2015**

Qualitätswein,
Niederösterreich



Origin:	Austria, Kamptal, Langenlois
Quality grade:	Qualitätswein
Site:	vineyard selection
Normal Classification:	Niederösterreich
Site Type:	hilly land
Varietal:	Zweigelt 85 % Cabernet Sauvignon 10 % Merlot 5 % 25 - 45 years
Geographical Orientation:	south east, south
Sea Level:	240 - 300 m
Soil:	loess large top soil lime medium top soil lime medium sub soil



Cellar

Harvest:	handpicked end/september - middle/october
Malolactic Fermentation:	yes

Mash Fermentation:	squashed Stems: 100 % 4 week(s) 50 % squashed Stems: 0 %
Fermentation:	spontaneous wooden fermentation stand 5000 L used barrel wooden fermentation stand used barrel 2 week(s) 28 °C
Maturing:	large wooden barrel 1000 L used barrel 24 month(s) 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) 12 month(s)

Data

Wine Type:	Still wine red dry
Alcohol:	13 %
Acid:	5.4 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	high (15 years)
Optimum Drinking Year:	2018 - 2025

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.