

Rotspon Classic 2015

Qualitätswein, Niederösterreich 🇦🇹

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Qualitätswein
Site:	vineyard selection
Normal	Niederösterreich
Classification:	
Site Type:	hilly land
Varietal:	Zweigelt 85 % Cabernet Sauvignon 10 % Merlot 5 % 25 - 45 years
Geographical	south east, south
Orientation:	
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)
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.