

Pinot Noir Reserve 2015

Qualitätswein, Reserve

Origin:	Austria, Kamptal
Quality grade:	Qualitätswein
Site:	Schenkenbichl, Ladner
Normal	Reserve
Classification:	
Site Type:	hilly land
Varietal:	Pinot Noir 100 % 38 - 48 years 3000 plants/ha 3500 liter/ha
Geographical	south east, south
Orientation:	
Sea Level:	290 - 330 m
Soil:	loess large lime large

Vineyard Site:

The Schenkenbichl vineyard is the source of one of our best Grüner Veltliners and this site is also very influential for our Pinot. The cool, vibrant character and complexity are derived from this terrain, yet we don't want to ignore the significance of this wine's second origin, the Ladner vineyard. They each seem to complete one another and deliver exactly those components that make our Pinot what it is.



Weather / Climate

Climate: continental



Cellar

Harvest:	handpicked
Malolactic	yes
Fermentation:	
Fermentation:	spontaneous open fermentation vat used barrel 3 week(s)
Maturing:	small oak barrel 500 L used barrel 12 month(s) oak barrel 1000 L used barrel 12 month(s)

Data

Wine Type:	Still wine red dry
Certificates:	organic
Allergens:	sulfites
Drinking	15 - 17 °C
Temperature:	
Aging Potential:	high (15 years)
Optimum Drinking	2019 - 2033
Year:	

Wine Description

2013 combines warm, velvety fruit with wilted floral notes and a juicy, fleshy undertone; emphatic, polyphonic & engaging flavours nestled in a powerful but soft body. Depth and drinkability go hand in hand, setting the stage for a long fruit-backed and juicy finish.

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.