

Weingut  
**JURTSCHITSCH**  
Langenlois

**RIED  
HEILIGENSTEIN  
RIESLING ALTE  
REBEN 2016**

Kamptal DAC, ÖTW Erste Lage



Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Zöbing Heiligenstein
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100%   55 - 65 years 4500 - 5500 plants/ha
Geographical Orientation:	south
Sea Level:	300 m
Soil:	Zöbinger Permian   large   top soil sandstone   large   top soil lime   little   top soil sandstone   large   sub soil



**Vineyard Site:**

With its very rare geological formation, Ried Zöbinger Heiligenstein is one of the best Riesling sites in the region. The Zöbinger Perm rock is a meager, reddish and weathered desert sandstone with conglomerates of volcanic components from the Permian period (270 million years old). The vineyards are located in a nature conservation area. Between the vineyards there are protected dry grassland areas with rare flora and fauna.



**Cellar**

Harvest:	handpicked   end/october
Malolactic Fermentation:	no
Maceration:	squashed   12 hour(s)
Fermentation:	spontaneous oak barrel   1000 L   used barrel   6 week(s)

Maturing:	oak barrel   1000 L   used barrel
Time on the Full Yeast:	10 month(s)
Bottling:	end/august 2017

## Data

Wine Type:	Still wine   white   dry
Alcohol:	12.5 %
Acid:	6.5 g/l
Residual Sugar:	2.1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2011 - 2035

## Awards

Falstaff:	95
A la Carte:	97
Gault Millau:	10

## Product Codes

EAN:	xxxxxxxxxxxxxx
EAN / carton 6:	xxxxxxxxxx

## Wine Description

Die vollreifen Trauben von den alten Rebstöcken werden Ende Oktober bei sehr geringem Ertrag behutsam von Hand gelesen und selektioniert. Sie werden im Presshaus gerebelt und für ca. 12 Stunden als Maische stehen gelassen. Anschließend wird mit einer pneumatischen Presse bei geringem Druck entsaftet. Der geklärte Seihmost wird im großen Holzfaß mit weinbergseigenen Hefen spontan vergoren. Der Wein lagert dann optimal auf seiner Feinhefe - 14 Meter unter der Erde im 700 Jahre alten Naturkeller - bevor er im August auf die Flasche gezogen wird.

## Food Pairing

An excellent partner for modern and even exotic cuisine, especially with seafood and all kinds of fish, as well as with poultry, white meats, and various sauce dishes. For the adventurous, it also pairs well with fresh cheese or spicy ethnic cuisine.

## 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.