

Ried Käferberg Grüner Veltliner 2016

Kamptal DAC, ÖTW Erste Lage

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Käferberg
Normal	ÖTW Erste Lage
Classification:	
Site Type:	hillside
Varietal:	Grüner Veltliner 100 % 60 years 4500 plants/ha
Geographical	
Orientation:	south
Sea Level:	310 - 345 m
Soil:	gneiss mica schist primary rock

Vineyard Site:

The Käferberg vineyard is sloping to the south. The vines in our plots were planted more than 50 years ago and root in meager amphibolite soil. It is an airy site on top of the hill, which keeps the grapes healthy until late autumn. The temperature differences between day and night are very pronounced, resulting in an exceptional balance between fruit and spice.



Cellar

Harvest:	handpicked
Malolactic	no
Fermentation:	
Mazeration:	squashed 2 day(s)

Fermentation: spontaneous
oak barrel | 1000 L | used barrel | 22 °C
Maturing: oak barrel | 1000 L | used barrel
Time on the Full 8 month(s)
Yeast:
Bottling: end/may 2017

Data

Wine Type: Still wine | white | dry
Alcohol: 13 %
Acid: 5.8 g/l
Residual Sugar: 2.5 g/l
Certificates: organic
Allergens: sulfites
Drinking Temperature: 12 - 14 °C
Aging Potential: high (20 years)
Optimum Drinking Year: 2018 - 2035

Awards

Falstaff: 97
A la Carte: 96

Product Codes

EAN: 900795160717
EAN / carton 6: 900795160617

Wine Description

The further yield-reduced grapes (approximately 3000 kg/ha) from the old vineyard were harvested in late autumn in perfect health. The mash was then macerated for two days to extract the deep and warm flavors from the flesh, seeds, and the yellow skin. The naturally settled must then fermented in large wooden casks made of local Manhartsberger oak with wild yeasts from the vineyard. We aimed to intervene as little as possible in the winemaking process, as we wanted the wine to develop entirely on its own in the 700-year-old natural cellar. The wine stabilizes itself in the spring and summer through the long aging on its own lees (sur lie) and was then bottled in May.

Food Pairing

As a typical mineral and spicy Kamptal Veltliner, it is extremely versatile. It pairs especially well with poultry dishes and finely seared fillet cuts, making it an excellent companion.

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.