

Weingut  
**JURTSCHITSCH**  
Langenlois

**RIED LAMM**  
**GRÜNER**  
**VELTLINER**  
**2016**

Kamptal DAC, ÖTW  
Erste Lage 

Origin:	Austria, Kamptal
Quality grade:	Kamptal DAC
Site:	Lamm
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces, hillside
Varietal:	Grüner Veltliner 100 %   25 - 35 years 5000 plants/ha
Geographical Orientation:	south east, south
Sea Level:	250 - 285 m
Soil:	loam   large   top soil loess   large   top soil lime   medium   top soil deep   sub soil loess   large   sub soil



**Vineyard Site:**

The vineyard site "Lamm" is one of Austria's great historic premier crus and is located directly at the foot of the famous Heiligenstein vineyard. It stretches from east to south and is almost entirely planted with Grüner Veltliner. What makes this site truly unique is its soil: deep, calcareous loess, in some parts up to ten meters thick, lying above volcanic desert sandstone that dates back around 250 million years to the Permian period. The name "Lamm" is historically derived from "loam," referring to the yellow clay soil. These deep soils, with their high calcareous content, allow the vines to grow harmoniously, ensuring a steady water supply and very even ripening.



**Weather / Climate**

Climate: continental

## Cellar

Harvest:	handpicked   end/october
Malolactic Fermentation:	yes
Maceration:	squashed   12 hour(s)
Fermentation:	spontaneous oak barrel   1000 L   used barrel   22 °C
Maturing:	oak barrel   1000 L   used barrel   10 month(s)
Time on the Full Yeast:	10 month(s)
Bottling:	end/august

## Data

Wine Type:	Still wine   white   dry
Alcohol:	13%
Acid:	6 g/l
Residual Sugar:	3 g/l
Total Sulfur:	< 100 mg
Certificates:	organic
Allergens:	sulfites
Aging Potential:	high (15 years)

## Awards

Falstaff:	95
A la Carte:	96
Gault Millau:	10

## Product Codes

EAN:	9007951607181
EAN / carton 6:	9007951606184

## Wine Description

The grapes were harvested at the end of October through multiple hand selections into small boxes. At the press house, they were gently destemmed, followed by a 12-hour maceration. The naturally clarifying must fermented slowly without temperature control in 500-liter oak barrels using native, indigenous yeasts from the vineyard. After racking in the spring, the expressive Veltliner matured on its fine lees in the 700-year-old natural cellar at a constant 11°C, before being bottled in August.

## Food Pairing

Definitely pairs well with hearty meat dishes, spicy Asian cuisine, offal, or strong cheeses, as well as seafood like lobster.

## 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.