

Weingut
JURTSCHITSCH
Langenlois

RIED
LOISERBERG
RIESLING
2016

Kamptal DAC, ÖTW
Erste Lage 

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Loiserberg
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Riesling 100% 25 - 45 years 4500 - 5500 plants/ha
Geographical Orientation:	south, south west
Sea Level:	350 - 380 m
Soil:	mica schist large top soil loess medium top soil mica schist large sub soil

Vineyard Site:

The vineyard, which is situated on the south to southwest side, is laid out in terraces, reaches up to 380 m above sea level and is one of our highest sites. The vines are deeply rooted in crystalline mica schist. The Loiserberg is the most westerly elevation in Langenlois towards the Waldviertel region and therefore enjoys a very special microclimate. Even on warm summer days, the vines here are surrounded by cooler winds from the rougher Waldviertel region, which gives the wines a ripe acid structure, cool elegance and lightness.



Weather / Climate

Climate:	continental
Average Rainfall Per Vintage:	450 mm

Cellar

Harvest:	handpicked middle/october
Malolactic Fermentation:	no

Mazeration:	squashed 6 hour(s)
Fermentation:	spontaneous oak barrel 2000 L used barrel
Maturing:	oak barrel 2000 L used barrel 10 month(s)
Time on the Full Yeast:	9 month(s)
Time on the Fine Yeast:	1
Bottling:	screw cap beginning/august 2017

Data

Wine Type:	Still wine white dry
Alcohol:	12.5 %
Acid:	6 g/l
Residual Sugar:	1 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2019 - 2036

Awards

Falstaff:	93
Gault Millau:	17,5
Vinaria awards:	0

Product Codes

EAN:	9007951607341
EAN / carton 6:	9007951607344

Wine Description

Die vollreifen Trauben wurden Mitte Oktober in mehreren Durchgängen von Hand gelesen und in stapelbaren Kisten auf gefederten Anhängern schonend zum Presshaus gebracht. Die Trauben wurden entstielt, gequetscht und für einige Stunden mazeriert (Maischestandzeit), um die Aromakonzentration im Traubenmost zu optimieren. Danach kommt der Most in große Holzfässer aus heimischer Eiche und wird mit den traubeneigenen Hefen langsam vergoren. Anschließend wird der Wein auf seiner Feinhefe gelagert. Anfang August wird der Riesling auf die Flasche gezogen.

Food Pairing

Die transparente Frucht unterstreicht besonders die Feinheit von hellem Fleisch wie Geflügel, Kalb und Fisch.

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.