

# Ried Loiserberg Riesling 2016

Kamptal DAC, ÖTW Erste Lage 

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Loiserberg
<b>Normal</b>	ÖTW Erste Lage
<b>Classification:</b>	
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Riesling 100 %   25 - 45 years 4500 - 5500 plants/ha
<b>Geographical</b>	south, south west
<b>Orientation:</b>	
<b>Sea Level:</b>	350 - 380 m
<b>Soil:</b>	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

<b>Climate:</b>	continental
<b>Average Rainfall Per</b>	450 mm
<b>Vintage:</b>	



## Cellar

<b>Harvest:</b>	handpicked   middle/october
<b>Malolactic</b>	no
<b>Fermentation:</b>	
<b>Mazeration:</b>	squashed   6 hour(s)
<b>Fermentation:</b>	spontaneous oak barrel   2000 L   used barrel
<b>Maturing:</b>	oak barrel   2000 L   used barrel   10 month(s)
<b>Time on the Full</b>	9 month(s)
<b>Yeast:</b>	
<b>Time on the Fine</b>	1
<b>Yeast:</b>	
<b>Bottling:</b>	screw cap   beginning/august 2017

## Data

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

## Awards

<b>Falstaff:</b>	93
<b>Gault Millau:</b>	17,5
<b>Vinaria awards:</b>	0

## Product Codes

<b>EAN:</b>	9007951607341
<b>EAN / carton 6:</b>	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.