


Weingut
JURTSCHITSCH
Langenlois

RIED
SCHENKELBICHL
GRÜNER
VELTLINER 2016
Kamptal DAC, ÖTW Erste Lage

Origin:	Austria, Kamptal, Langenlois
Quality grade:	Kamptal DAC
Site:	Schenkenbichl 
Normal Classification:	ÖTW Erste Lage
Site Type:	terraces
Varietal:	Grüner Veltliner 100% 30 - 40 years 4500 plants/ha
Geographical Orientation:	south
Sea Level:	280 - 315 m
Soil:	amphibolite medium sub soil gneiss medium sub soil lime large sub soil



Vineyard Site:

The name Schenkenbichl is derived from "Geschenk" (which means "present") and we are happy about the gifts of nature that this vineyard gives us every year. The soil profile of the site shows a geological diversity: gneiss, amphibolites and limestone. Extraordinary is that again and again small pieces of chalk come to light. The historic southern exposure is laid out in terraces and is very airy, which means that the grapes ripen perfectly while maintaining their freshness.



Weather / Climate

Climate: continental

Cellar

Harvest: handpicked | end/october

Malolactic Fermentation: no

Maceration: squashed | 12 hour(s)

Skin Contact: 6 hour(s)

Fermentation:	spontaneous oak barrel 1000 L used barrel
Maturing:	oak barrel 1000 L used barrel 10 month(s)
Time on the Full Yeast:	10 month(s)
Bottling:	end/august 2016

Data

Wine Type:	Still wine white dry
Alcohol:	13%
Acid:	5.5 g/l
Residual Sugar:	1.2 g/l
Certificates:	organic
Allergens:	sulfites
Drinking Temperature:	12 - 14 °C
Aging Potential:	high (20 years)
Optimum Drinking Year:	2018 - 2035

Awards

Falstaff:	95
A la Carte:	95
Vinum:	18,5

Product Codes

EAN:	9007951607150
EAN / carton 6:	9007951606155

Tasting Notes

Nach mehrfacher Selektion wurden die wenigen verbleibenden hochreifen Trauben Ende Oktober von Hand gelesen, schonend gerebelt und für 12 Stunden kalt mazeriert (Maischestandzeit). Nach der langsamen Vergärung im großen Holzfass lagert und reift der Grüne Veltliner auf seiner Feinhefe im 700 jährigen Naturkeller bei konstanten 11° C, bevor er im August auf die Flasche gezogen wird.

Food Pairing

The steak wine!

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.