


# Ried Schenkelbichl Grüner Veltliner 2016

Kamptal DAC, ÖTW Erste Lage

<b>Origin:</b>	Austria, Kamptal, Langenlois
<b>Quality grade:</b>	Kamptal DAC
<b>Site:</b>	Schenkenbichl 
<b>Normal</b>	ÖTW Erste Lage
<b>Classification:</b>	
<b>Site Type:</b>	terraces
<b>Varietal:</b>	Grüner Veltliner 100 %   30 - 40 years 4500 plants/ha
<b>Geographical</b>	
<b>Orientation:</b>	south
<b>Sea Level:</b>	280 - 315 m
<b>Soil:</b>	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** no  
**Fermentation:**  
**Mazeration:** 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** 10 month(s)  
**Yeast:**  
**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** 12 - 14 °C  
**Temperature:**  
**Aging Potential:** high (20 years)  
**Optimum Drinking** 2018 - 2035  
**Year:**

## 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.