

Weingut
JURTSCHITSCH
Langenlois

**AMOUR
FOU
2016**
Wein aus
Österreich,
natural wine 

Origin:	Austria, Kamptal
Quality grade:	natural wine, Wein aus Österreich
Site:	Vineyard selection from the Kamptal
Site Type:	terraces
Varietal:	Grüner Veltliner 100 % 25 - 35 years 3500 liter/ha
Geographical Orientation:	south east
Sea Level:	260 - 325 m
Soil:	mica schist loess

Vineyard Site:

The hand-picked grapes for the Amour Fou come from a vineyard in Langenlois, the Loiserberg. In search of the variety of flavours of the grape variety, combined with the idea of exploring the potential of Grüner Veltliner, we fermented the ripe but not overripe berries on the mash, partly in wooden barrels and partly in a ceramic egg.



Cellar

Harvest:	handpicked
Fermentation:	spontaneous
Malolactic Fermentation:	yes
Mash Fermentation:	complete destemming wooden fermentation stand used barrel 3 week(s) 100 %
Press:	pneumatic
Fermentation Process:	manual punch down 1 - 2 x day
Filter:	unfiltered
Maturing:	large wooden barrel 1000 L used barrel 18 month(s) stoneware 500 L 18 month(s)

Bottling: natural cork
SO2 added: 10 mg

Certification: Yes

Data

Wine Type: Still wine | white | dry

Alcohol: 13%

Acid: 4.5 g/l

Residual Sugar: 2.2 g/l

Certificates: organic

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Optimum Drinking Year: 2019 - 2029

Product Codes

EAN: xxxxxxxxxxxxxxxx

Wine Description

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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.