

Amour Fou 2016

Wein aus Österreich, natural wine 🗣️

Origin:	Austria, Kamptal
Quality grade:	natural wine, Wein aus Österreich
Site:	Vineyard selection from the Kamptal terraces
Site Type:	
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

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. Every day we tasted until the optimum of complexity, aroma and depth was reached. After two weeks we decided to separate the wine from the mash and to store it on the yeast for 18 months. We do not want to overload our natural wines with tannins, but rather tell a story of their variety, the elegant Kamptal fruit and its origin. Fermentation with berries has created a timeless Grüner Veltliner with tension and structure on the palate. An idea, a thought, in search of the diversity of taste in 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.